

MONTALBERA®

OLIO

Extra Virgin Olive Oil

Area of production:

North of Bari, Apulia.

Cultivar:

60% Ogliarola and 40% Coratina.

Harvest:

Hand picked on cloths, by 31st December.

Production process:

Cold extraction in the first 24 hours from the harvest.

Crushing:

Granite millstones.

Colour:

Golden yellow with olive green reflections.

Nose:

Medium fruity with herbaceous hints.

Palate:

Fruity with almond aftertaste.

Food pairing:

Salads, pasta, soups.

Suitable for cooking and frying.

Sizes available:

Bottle 0,50 L.

Nutritional value per 100 ml

Energy	3389 kJ/824 kcal
Total fat	92 g
-saturates	13 g
Carbohydrate	0 g
-sugars	0 g
Protein	0 g
Salt	0 g

Keep in a cool and dark place, away from heat and sunlight.

