



FRANTÒ



Extra Virgin Olive Oil

Frantò is 100% Sicilian olive oil obtained from the mixture of three different olive varieties. The product is characterized by a balanced light fruity flavour.



Meravigliosa natura

FRANTÓ

Agronomical

Producer:	Soal di Marino T. & C. Snc, Strada C.Bosco 23, S.M.di Licodia, Catania, Italy
Cultivar:	Nocellara dell'Etna - Moresca - Biancolilla
Olive groves location:	Sicily - Italy
Kind of soil:	Volcanic
Altitude:	440 m
Harvest season:	End of October / Beginning of November
Harvest method:	Harvested by hand

Extraction system

Production zone:	Oil mill located in S.M. di Licodia - Catania - Italy
Crushing plant:	"Pieralisi" machinery
Extraction system:	Cold pressed the same day of harvest
Extraction temperature:	From 26-27 °C
Quantity obtained:	From 13-18%
Storage:	Steel silos at constant temperature
Decantation:	Natural
Packaging:	Glass bottles 1 lt - tin cans 5 lt

Sensory profile

Colour:	Golden with green reflections
Smell:	A refreshing olive fragrance with a scent of herbs, almond and artichoke
Taste:	Balanced, pleasingly bitter and slightly spicy typical of just-harved olive
Utilization:	Ideal for cooking all traditional Italian meals, especially for first courses and vegetarian dishes

Nutritional facts (average for 100 g of product)

Energy values:	824 kcal - 3.389 kJ
Proteins:	0 g
Carbohydrates:	0 g
Total Fat:	92 g
Of which Saturated:	14 g
Monounsaturated:	69 g
Polyunsaturated:	9 g
Cholesterol:	0 g
Alimentary fibers:	0 g
Sodium:	0 g
Vitamin E:	15 mg

Organoleptic

Acidity (% in oleic acid):	0,4
Peroxide number:	8,0
Polyphenols (total):	180