



VALDOLIVA



Extra Virgin Olive Oil from Organic Farming

“Valdoliva” is 100% organic Sicilian extra virgin olive oil.
It is recommended for lovers of “dieta mediterranea”.



Meravigliosa natura

VALDOLIVA

Agronomical

Producer:	Soal di Marino T. & C. Snc, Strada C.Bosco 23, S.M. di Licodia, Catania, Italy
Cultivar:	100% Nocellara dell'Etna
Olive groves location:	Sicily - Italy
Kind of soil:	Volcanic
Altitude:	700 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 0,75 lt - tin cans 5 lt (on request glass bottles 0,10-0,50-0,25 lt - tin cans 3 lt)

Sensory profile

Colour:	Golden with green reflections
Smell:	A refreshing olive fragrance with a scent of herbs
Taste:	Light flavor, slightly spicy and bitter
Utilization:	Ideal for second courses, "bruschette", vegetarian dishes and salads

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 wich 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):	0,19
Peroxide number:	5,2
Polyphenols (total):	172



ORGANISMO DI CONTROLLO
AUTORIZZATO DAL MPAAF
IT BIO 006
OPERATORE CONTROLLATO
D52Q