

## SANTA VITÓRIA EXTRA VIRGIN OLIVE OIL



**REGION:** Alentejo

**CLIMATE:** Mediterranean

**CAPACITY:** 750 ml

**OLIVES VARIETIES:** Picual, Cobrançosa, Cordovil, Galega, Arbequina, Arbosana and Koroneiki.

### PRODUCTION METHOD

Superior category olive oil obtained directly from olives, solely by mechanical processes. Cold extracted.

**MAXIMUM ACIDITY:** 0,3%

**TASTE NOTES:** Ripe fruity, with spicy and bitter, but very balanced and distinct and smooth finish.

**FOOD PAIRING:** Ideal for appetizer with bread, but also excellent to raw for salads, fish, pasta and traditional food.

**STORAGE AND CONSERVATION:** Store in a dry and cool place, away from light and heat.

### FORMATS AVAILABLE

Boxes 6x750ml 7,3 Kg | A-320 | C-215 | L-150; 4 Height | 25 boxes by row | 100 boxes per pallet – 730Kg

**EAN:** 5602252000743

**ITF:** 15602252000610