

SANTA VITÓRIA EXTRA VIRGIN OLIVE OIL PREMIUM



REGION: Alentejo

CLIMATE: Mediterranean

CAPACITY: 500 ml

OLIVES VARIETIES: Koroneiki e Cordovil.

PRODUCTION METHOD

Criteria selection of the best olives with cold extraction. Unfiltered olive oil maintains untouchable all the organoleptic characteristics.

MAXIMUM ACIDITY: 0,2%

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 6 x 500ml 5,5 Kg | A-322 | C-197 | L-127; 5 Height | 36 boxes by row | 180 boxes per pallet – 990Kg

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