

EXTRA VIRGIN OLIVE OIL



Elegant and well balanced with aromas of freshly mown hay and lemon blossom, our multi award winning blend has been nominated "one of the best olive oils in the world" for its distinctive extraordinary personality.

VARIETY

A field blend of Biancolilla, Cerasuola and Nocellara del Belice.

PICKING TECHNIQUES

Picked by hand and mechanical shakers.

EXTRACTION METHOD

Immediate pressing after picking to preserve aromas and nutritional properties by continuous cycle in a two-phase system at controlled temperatures.

TASTE Delicate bitter note, long pepper aftertaste, fresh and clean finish. Harmonious.

AROMA Freshly mown hay, ripe tomato skin.

CATEGORY Medium Fruity.

ACIDITY 0.2%*

PEROXIDES: <10* **POLYPHENOLS:** >300*
K232: 1,8* - **K268:** 0,1* - **DELTA K:** 0,001*

STORAGE

Keep in a cool and dry place, 12-18°C/53-64°F, away from sources of light and heat which alter the quality of the product.

SHELF LIFE

Use preferably 24 months from harvest.

NUTRITIONAL INFORMATION per 100ml

Energy: 3389 kJ - 824 Kcal | Fat: 91,6g - of which saturates: 14,2g | Carbohydrates: 0g | Proteins: 0g | Salt: 0g | Allergens: no allergens.

SERVING SUGGESTIONS

The distinguishing peppery aftertaste of this extra virgin olive oil with the addition of a pinch of RAVIDA Sea Salt will enhance the flavour of smoked salmon, a steamed fish fillet, a green or tomato mozzarella salad or a warm vegetable soup. Best tasted raw but can also be used for cooking.

BOTTLE	PRODUCT CODE	EAN CODE	PACKAGE
25 FL. OZ.	RVD-OEVCONV750	8019995107504	6X750
16.9 FL. OZ.	RVD-OEVCONV500	8019995105005	6X500
8.45 FL. OZ.	RVD-OEVCONV250	8019995102509	12X250
3.4 FL. OZ.	RVD-OEVCONV100		
0.7 FL. OZ.	RVD-OEVCONV20		

*Average value



RAVIDA
IN MENFI SINCE 1773