

# LEMON OLIVE OIL

EXTRA VIRGIN  
OLIVE OIL  
AND LEMON  
DRESSING



Produced with organic lemons and Biancolilla olives, RAVIDA LEMON OLIVE OIL captures all the fragrance of Mediterranean lemons.

#### VARIETY

Biancolilla olives and organic Zagara Bianca lemons.

#### PICKING TECHNIQUES

Hand-picked and with gentle mechanical shakers.

#### EXTRACTION TERMS

Immediate pressing after picking in order to preserve aromas and nutritional properties.

#### PRESSING METHOD

Continuous cycle at controlled temperatures.

**TASTE** Delicate, fruity, gently spicy, lemon balm.

**AROMA** Intense lemon zest, fresh clean finish.

**ACIDITY** 0.2%\*

#### 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

*Try its intense aroma on a fish fillet, on smoked salmon, on a green leaf salad with the addition of toasted pine nuts and lemon zest, on a plain beef tartare with fresh white truffles, on a beef or chicken stew, on steamed greens and soups or simply mixed with parmesan cheese for a last minute pasta.*



**RAVIDA**  
IN MENFI SINCE 1773

BOTTLE	PRODUCT CODE	EAN CODE	PACKAGE
8.45 FL. OZ.	RVD-COILLEM250	8019995511257	12X250

\*Average value