

EXTRA VIRGIN OLIVE OIL NATALIA'S SELECTION



“Natalia’s Selection” is a 100% Nocellara del Belice award winning extra virgin olive oil enclosing the distinct grassiness of west Sicily’s most renowned green olive. This green, fruity olive oil is pressed, stored and bottled according to RAVIDA quality standards and personally selected each harvest by Natalia Ravida. It is a Limited Edition that will be certified organic from 2020.

VARIETY

Nocellara 100%.

PICKING TECHNIQUES

Picked by hand and with mechanical shakers.

EXTRACTION METHOD

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

TASTE Delicate pepper, green olives, buttery long aftertaste.

AROMA New season green olives, grassy.

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

This oil enhances a tomato and mozzarella salad, avocado and salmon tartare, fish fillets, as well as a green salad with apples and pine nuts.



RAVIDA
IN MENFI SINCE 1773

BOTTLE

16.9 FL. OZ.

PRODUCT CODE

RVD-OEVNAT500

EAN CODE

8019995415005

PACKAGE

6X500

*Average value