

ORGANIC EXTRA VIRGIN OLIVE OIL



RAVIDA
IN MENFI SINCE 1773

ravida.it

Praised for its harmony and extraordinary balance, SLOW FOOD's "3 Olives" winner in 2011, RAVIDA ORGANIC has intense aromas of medium ripe tomato, freshly mown hay and lemon blossom.

VARIETY A field blend of Biancolilla, Cerasuola and Nocellara.

PICKING TECHNIQUES Picked by hand and with 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, medium ripe tomato skin, lemon blossom.

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.

ORGANIC CERTIFICATION Suolo e Salute Srl.

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

Enjoy our certified selection on fish, on smoked salmon and avocado or on any of your favourite food, pasta, meat, stews, soups, with the addition of one of our Sea Salts with Sicilian herbs. Best tasted raw also can be used for cooking.

BOTTLE	PRODUCT CODE	EAN CODE	PACKAGE
16.9 FL. OZ.	RVD-OEVORG500	8019995811500	6X500
8.45 FL. OZ.	RVD-OEVORG250	8019995811258	12X250

*Average value