

# EXTRA VIRGIN OLIVE OIL OILBOX®



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

## VARIETY

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

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

**AROMA** Freshly mown hay, 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.

## 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.

## PACKAGE DESCRIPTION

By storing olive oil in complete absence of oxygen and light, this packaging maintains the flavours of freshly pressed olive oil intact.

RAVIDA Oilbox® is easy to use, carried by means of its plastic handle and placed on a flat kitchen surface it allows full control of the flow of the oil through a flexible tap. The Oilbox® has become a favourite with regular RAVIDA costumers and Michelin star chefs who enjoy having fresh and fragrant olive oil on hand.



**RAVIDA**  
IN MENFI SINCE 1773

BOTTLE	PRODUCT CODE	EAN CODE	PACKAGE
101.4 FL. OZ.	RVD-OEVCONV03	8019995110030	4X3
169.07 FL. OZ.	RVD-OEVCONV05	8019995120053	

\*Average value