



Products Catalogue Tunnaliva

Articolo	Descrizione
	<p>“Tunnaliva” EVO oil – Bottle 0.5 L</p> <p><i>Typology:</i> Extra-virgin olive oil <i>Packaging:</i> 0.5 Liters glass bottle <i>Cultivar:</i> Monocultivar Nocellara del Belice <i>Origin:</i> Western Sicily (Valle del Belice) <i>Altitude:</i> lowland <i>Harvest time:</i> from the second half of October to the first half of November <i>Extraction system:</i> Cold pressing (at a temperature below 27 ° C), letting the oil settle naturally to enhance its organoleptic characteristics, filtered <i>Certifications:</i> PGI Sicilia <i>Sensory analysis:</i> Balanced oil characterized by medium green fruity, medium bitter, medium spicy</p>
	<p>"Tunnaliva" EVO oil - Bag-in-box 3 L</p> <p><i>Typology:</i> Extra-virgin olive oil <i>Packaging:</i> 3 Liters Bag-in-box <i>Cultivar:</i> Monocultivar Nocellara del Belice <i>Origin:</i> Western Sicily (Valle del Belice) <i>Altitude:</i> lowland <i>Harvest time:</i> from the second half of October to the first half of November <i>Extraction system:</i> Cold pressing (at a temperature below 27 ° C), letting the oil settle naturally to enhance its organoleptic characteristics, filtered <i>Certifications:</i> PGI Sicilia <i>Sensory analysis:</i> Balanced oil characterized by medium green fruity, medium bitter, medium spicy</p>

Tunnaliva | Oleicoltori Siciliani

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Articolo	Descrizione
	<p>"Tunnaliva" EVO oil - Bag-in-box 5 L</p> <p><i>Typology</i> Extra-virgin olive oil</p> <p><i>Packaging:</i> 5 Liters Bag-in-box</p> <p><i>Cultivar:</i> Monocultivar Nocellara del Belice</p> <p><i>Origin:</i> Western Sicily (Valle del Belice)</p> <p><i>Altitude:</i> lowland</p> <p><i>Harvest time:</i> from the second half of October to the first half of November</p> <p><i>Extraction system:</i> Cold pressing (at a temperature below 27 ° C), letting the oil settle naturally to enhance its organoleptic characteristics, filtered</p> <p><i>Certifications:</i> PGI Sicilia</p> <p><i>Sensory analysis:</i> Balanced oil characterized by medium green fruity, medium bitter, medium spicy</p>