

... "OLIO GERACI "

PREMIO "LEONE D'ORO 2000"

"GRAN MENZIONE" 2001, e 2004

CONCORSO INTERNAZIONALE "SOL D'ORO"

GRAN MENZIONE 2002, 2006 e 2011

CATEGORIA FRUTTATO MEDIO e INTENSO

FINALISTI "ERCOLE OLIVARIO 2003, 2006, 2009 e 2011 "

DISTINZIONE "L'ORCIOLO D'ORO 2004, 2006, 2007, 2009 e 2011"

GUIDA "L'OLIO 2005, 2006 ,2007,2008, 2009, 2011" A.I.S.O.

PREMIO NAZIONALE "L'ORO D'ITALIA" MENZIONE 2011 – 3 GOCCE OLEA

GUIDA "L'EXTRAVERGINE" SLOW FOOD 3 OLIVE

GUIDA "L'EXTRAVERGINE" SLOW FOOD Miglior Extra Vergine Monocultivar...

GREEN OLIVES NOCELLARA DEL BELICE GERACI

SICILY - ITALY

100% Italian ingredients

Production area: Sicily—Italy

Olive Cultivar: Nocellara del Belice

Ingredients: Green olives, water and sea salt

Acidity regulator: citric acid

Antioxidant: L-ascorbic acid

Pasteurization system: Steam pasteurization

Production:

Craft products made from fresh raw material

PH: 7,48

Product description: the olive colour is dark green.

Fresh green olives flavour, rich and well structured, almost full. Very tasty with a slightly bitter aftertaste. Very aromatic.

Available pack size:

Glass jar 200 g, Bucket 5 and 12 kg

Serving suggestion:

Before the consumption wash with drinking water for 10 minutes (to decrease the brine salinity)

Raw use: Perfect during an aperitif or for cocktails and with mediterranean salads; ideal also as meat, fish and cheese condiment.

Cooking use: Ideal for every meat, fish or legumes preparation (such as Geraci caponate) and for fish sauces.



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