



Biancolilla

Organic IGP Sicily extra virgin olive oil

Green hue with golden highlights; herbaceous fruity notes, with hints of citrus fruits and almond; mild initial impact, good fluidity, vegetal taste and mild bitter and peppery notes.

Versatile, whether raw or cooked. Ideal with boiled octopus.



PHYSICO-CHEMICAL VALUES

Free fatty acids	0,21%
Peroxides	7,6 meq/kg
Polyphenols	283 mg/kg

NUTRITIONS FACTS

Fat	92,0 g
Energy value	3464 kj
Proteins	< 0,1 g
Carbohydrates	< 0,1 g
Total sugars	< 0,1 g
Cholesterol	< 0,1 g
Salts	< 1 g
Total tocopherols	189 mg/kg

AWARDS 2021

Milan International Olive Oil Award: **Silver tasting cup mild ripe fruitiness**

CERTIFICATIONS



Inspection body authorized by agriculture Italy.
Controlled operation. D22h



Certified by a public authority designated by mi.P.A.A.F.

COLD EXTRACTION CONTINUOUS METHOD

50CL

ORGANIC IGP SICILY