



GURRIERI

Olio Extravergine di Oliva

PRODUCTION AREA

Hyblaean Mountains, Sicily, Italy.

ALTITUDE

280-450 m above sea level
Centuries-old olive trees in south-facing hilly territory, from organic agriculture.

VARIETY

100% Tonda Iblea

HARVEST METHOD

Manual

HARVEST PERIOD

From 1st of October to 10th of November

EXTRACTION METHOD

Continuous two-phase cycle, cold pressing

COLOR

Veiled green caused by natural decantation

ODOR

Fresh and fruity, ranging from medium-intense to intense with interesting notes of green tomato and fresh herbs

FLAVOR

Full-bodied with bitter and spicy components in balance, presence of herbal notes, interesting green tomato flavor typical for the Tonda Iblea variety

FOOD PAIRINGS

Meat, grilled fish, legume soups, salads, bruschetta, fresh and grilled vegetables.

FORMATS

250 ml bottles in boxes of 12 pieces
500 ml bottles in boxes of 6 pieces



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www.gurrieri.net

Azienda Agricola Battaglia Graziella
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RACCOLTA DIFFERENZIATA

Tappo	PP5	Plastica
Bottiglia	GL 71	Vetro

Verificare le Disposizioni del Comune di Appartenenza



IT BIO 006
AGRICOLTURA ITALIA

