



# Papolio

## Extra Virgin Olive Oil

### AREA OF PRODUCTION

Monti Iblei, Sicily, Italy

### ALTITUDE

280 meters above sea level

### VARIÉTÉ

Tondalblea, Nocellara Messinese

### HARVESTING METHOD

Hand picking

### HARVESTING PERIOD

From 1st October to 10th November

### EXTRACTION METHOD

Continuous cold cycle

### ASPECT

Green, cloudy due to natural decantation

### PERFUME

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

### FLAVOUR/AROMA

Full-bodied with a well-balanced bitter and spicy, presence of herbaceous notes, interesting aroma of green tomato typical of the Tonda Iblea variety

### USE

On meat, but also on grilled fish, on legume soups and salads, on bruschetta, raw on grilled vegetables

### PACKAGING (Cartons)

12 x 0.25 liter cans

6 x 0.50 liter cans

4 x 3 liter cans

2 x 5 liter cans

 100% Italian



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 Tappo PE-LD 04 Plastica  
Lattina FE 40 Acciaio

Verificare Disposizioni Comune di Appartenenza