



Extra Virgin Olive Oil Siciliano Special Reserve 1 Liter / 250ml

Superior quality Olive Oil Obtained directly from olives and solely by mechanical means.
Produced from Olives grown and milled in Italy.
Cold Extraction - 100% Italian Product

Olives variety: Nocellara del Belice and Biancolilla

This extra virgin olive oil, full yellow color, with golden reflections, is appreciated for the typical aroma that knows how to be recognized, intense and persistent, ideal to make even more special the flavors of the Mediterranean cuisine, from sauces to raw dishes.

This olive oil gives to every dish an unmistakable character, in full respect of the most authentic Italian culinary tradition.

Very low acidity, obtained by pressing of selected olives and harvested directly from the tree of variety.

Nutrition Facts Servings: around 66,
Serv. size: 1Tbsp (15mlg), Amount
per serving: **Calories 120, Total Fat**
14g (21% DV*), Sat. Fat 2g (9% DV*),
Polyunsaturated Fat 2g, Monounsaturated
Fat 10g *Trans* Fat < 0,01g, **Cholest.** 0mg
(0% DV*), **Sodium** 0mg (0% DV*), **Total**
Carb. 0mg (0% DV*), **Protein** 0g.

NO CHOLESTEROL Olive oil is a Cholesterol
free food. Contains 14g of fat per serving.

Not a significant source of Cholesterol, dietary fiber,
sugars, Vitamin A, Vitamin C, Calcium and Iron.

*Percent daily values are based on a 2.000 calories diet.