

Sambucese

The Heart of a Native Sicilian

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Extra Virgin Olive Oil CORDILONE D.O.P VAL DI MAZARA

1lt / 750ml / 500ml / 250ml

Superior quality Olive Oil Obtained directly from olives and solely by mechanical means.

A 100% Sicilian oil selected from the best cultivars of central-eastern Sicily, Biancolilla, Cerasuola and Nocellara.

Recognition as Extra Virgin Olive Oil PDO is guaranteed by the Ministry of Agricultural Food and Forestry Policies, which guarantees its quality and exclusive provenance from the Val di Mazara PDO area, an area encompassing the provinces of Palermo and Agrigento.

Color: Golden-yellow with deep green nuances,
Aroma: Fruity with hints of almond
Taste: Intense fruity and velvety with a sweet aftertaste.
Food pairings: Perfect for crudité's, salads and soups.



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.