Sambucese The Heart of a Native Sicilian





Extra Virgin Olive Oil CORDILONE NOCELLARA

ılt / 750ml / 500ml / 250ml

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

In Nocellara Cordileone oil lies the identity of our territory.

It comes from a prized cultivar, Nocellara del Belice, discovered by the Greek settlers of Selinunte, with dual aptitude, capable of producing both table olives and olives for oil giving rise to a medium intense fruitiness, elegant and balanced at the same time.





Pairings: Perfect for accompanying raw dishes, with fish recipes and with short cooking.

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.

