



MANFREDI
DALLA TERRA IL GUSTO DELLA VITA

MANFREDI EXTRA VIRGIN OLIVE OIL



Type “Manfredi” extra virgin olive oil

Area of production Savuto valley, in San Mango d’Aquino and Nocera Terinese, middle Calabria, Italy.

Altitude 200/500m

Olive varieties Manly carolea

Harvest period November/December

Extraction process Mechanical and manual harvesting; pressing within 12 hours after collection; cold pressed (below 27°C).

Organoleptic qualities It has a fruity aftertaste and a green color with golden highlights. It is absolutely pure and genuine. Its organoleptic qualities make it irreplaceable when enriching enhancing the flavor of savoury dishes.

Availability Bottle of 1L, tin of 5L

LABEL



PACKING

Capacity	Piece per box	Box per pallet	Gross weight	Pallet Type	Height cm
Bottle of 1l	12	45	780Kg	EPAL-EUR 120X80	160
Tin of 5l	4	44	900Kg	EPAL-EUR 120X81	145



MANFREDI

MANFREDI FILIPPO
LOC. TREARIE
88040, SAN MANGO D'AQUINO
P.IVA: 01745920791
C.F.: MNF FPP 66D14 Z401J
TEL./FAX +30 0968 96596 - TEL.
INFO@OLEARIAMANFREDI.COM
WWW.OLARIAMANFREDI.COM