



MANFREDI

DALLA TERRA IL GUSTO DELLA VITA

“PRINCIPE D’AQUINO” EXTRA VIRGIN OLIVE OIL



Type “Principe D’Aquino” 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 Carolea

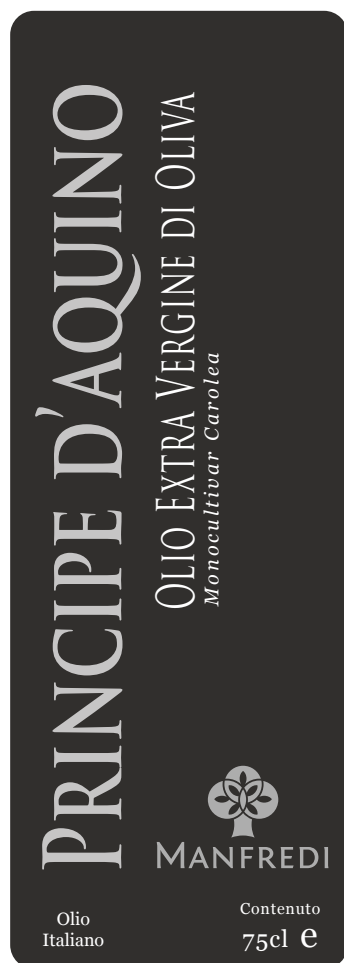
Harvest period November

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

Organoleptic qualities It has a fruity aftertaste, the smell of green olives and a green color with golden highlights. Its organoleptic qualities make it irreplaceable when enriching plain foods or enhancing the flavor of savoury dishes.

Availability Bottle of 750ML/500ML/250ML, tin of 5L

LABEL



PACKING

| Capacity | Piece per box | Box per pallet | Gross weight | Pallet type | Height cm |
|----------------|---------------|----------------|--------------|-----------------|-----------|
| Bottle of 75cl | 6 | 120 | 890kg | EPAL-EUR 120X80 | 180 |
| Bottle of 50cl | 6 | 120 | 590kg | EPAL-EUR 120X80 | 180 |
| Tin of 5l | 4 | 44 | 900Kg | EPAL-EUR 120X81 | 145 |



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