

ORIGIN / PRODUCTION ZONE

The agricultural company Ragameli born and operates in the volive sector by family experiences of old date. The extra virgin olive oil "FLAVUS" born in the area of Monte Lauro, the real heart of the Monti Iblei, from the olive groves that the family Pantano leads along the terraced hills of the contrade Sant'Andrea, San Lorenzo and Ragameli territory of Buccheri. Thirty hectares in all, positioned between 500 and 600 meters of altitude, where are bred 5.000 plants, very many of its centuries old, of the variety Tonda Iblea. The olives are harvested manually in October, defoliated, selected and transferred immediately to the oil mill for the "moltura". Is carried out with extraction installation in two phases and continuous cycle.

Cultivar: Tonda Iblea

Harvesting period: November / December

Extraction: Continuous cycle 2 phases

Squeezing: To cold

Filtering: No

Yield: 12% - 13%

Storage: Steel silos saturated with nitrogen

COLOR / ODOUR / FLAVOR

At the view the oil, a monocultivar of Tonda Iblea, appears of green color a while veiled. Follows to the nose a light fruity of green oliva, accompanied by hints of field herbs. To the passing in the mouth, it denotes discreet body and good fluidity, with a progression punctuated by a beginning definitely sweet, on which creeps a touch of bitter and a the sustained spicy. All enriched by the aromatic agreeable recalls of the fresh oliva.

PROPERTY

Food of the mediterranean diet, the extra virgin olive oil is considered a fundamental element for the cure and prevention of different pathologies. Various are its beneficial properties: its habitual use reduces the presence of cholesterol defined "naughty" and increases the percentage of the "good one". Decreases by about 30% the possibility of heart attack and lowers arterial pressure. The polyphenols and the vitamin E, present in extra virgin olive oil, thanks to its antioxidant action, contribute to prevent arteriosclerosis and slow down the aging of cells. As reported by several studies, data exists, that put in relation, the use of extra virgin olive oil, with a reduction of some types of cancers.

WAYS TO USE

Ideal for salads, roast meat, legumes and vegetables.

CONSERVATION

Keep in a cool place, away from sources of light and heat. Reclose after use.

SHELF LIFE

The undamaged product retains its quality properties for at least 18 months of its production.

EXTRA VIRGIN OLIVE OIL IL FEUDO



PACKAGING

Characteristics of the container, type of material and / or constituents of packaging:

Format:	Bottle 500ml	Tin 1 Lt.	Tin 5 Lt.
Pieces for carton:	12	16	4
Stratum Pallet:	168	224	48
Pallet:	1620	896	192

ALLERGENS

Within the meaning of current regulation (Reg. UE n. 1169/2011 attachment II), declaring that in this product **are not present allergens** provided for by community and national regulation.

Hygienic and sanitary regulation: all products are realized in the laboratory with HACCP, certification that respect all the dictates of the hygienic-sanitary regulation. (Legislative decree 193/07).

NUTRITIONAL VALUES FOR 100g OF PRODUCT

energy value: 3700 Kj / 900 Kcal

protein: 0g

carbohydrates: 0g / of which sugars: 0g

total fats: 100g

of which:

saturated: 14g

monounsaturated: 75g

polyunsaturated: 10g

cholesterol: 0mg

fiber: 0g

sodium: 0g