



# GURRIERI

## Extra Virgin Olive Oil

### PRODUCTION AREA

Hyblaean Mountains, Sicily, Italy.

### ALTITUDE

300 meters a.s.l.

Centuries-old olive trees in south-facing hilly territory, from organic agriculture.

### VARIETY

Tonda Iblea.

### HARVEST METHOD

Manual.

### HARVEST PERIOD

From 1st of October to 10th of November.

### EXTRACTION METHOD

Continuous two-phase cycle, cold pressing.

### COLOR

Veiled green caused by natural decantation.

### ODOR

Fresh and fruity, ranging from medium-intense to intense with interesting notes of green tomato and fresh herbs.

### FLAVOR

Full-bodied with bitter and spicy components in balance, presence of herbal notes and interesting green tomato flavor typical for the Tonda Iblea variety.

### FOOD PAIRINGS

Meat, grilled fish, legume soups, salads, bruschetta, fresh and grilled vegetables.

### FORMATS

6 bottles of 0,50 L

6 bottles of 1,00 L

5,00 L can



Olio Extravergine di Oliva



[www.gurrieri.net](http://www.gurrieri.net)

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RACCOLTA DIFFERENZIATA

Tappo	PP5	Plastica
Bottiglia	GL 71	Vetro

Verificare le Disposizioni del Comune di Appartenenza



IT BIO 006  
AGRICOLTURA ITALIA

