

BENZA

Frantoiani dal 1853

BENZA – Dulcèdo – extra virgin olive oil



TECHINICAL DATA:

Superior category olive oil obtained directly from olives and only by mechanical processes.

VARIETY: 100% Taggiasca

PICKING METHOD: beat down with a pole

OLIVE-PRESSING METHOD: modern olive press

TYPE OF MILLING: continuous cycle, cold extraction

TIME BETWEEN PICKING AND OLIVE-PRESSING 12/24 hours

ORGANOLEPTIC CHARACTERISTICS:

OLFACTION: Fresh, with fine artichoke and flower almond.

FRAGRANCE: Medium fruity with vegetal note of artichoke and sweet almond aftertaste.

COMBINATION:

With sauce like “agliata”, “machetto”, green sauce. In mushrooms and onion's soup, in thick vegetables soup, on toasted bread or for dress fish, meat or boil vegetables and white rice, fish on oven. Baked fishes and lake fishes on the plate, tartare and carpaccio of fish and shrimp.

AVERAGE NUTRITIONAL VALUES FOR 100 g

Energy	3387 Kj – 824 Kcal	Carbohydrate, total	0 g
Fat, total	91,6 g	Sugar	0 g
Saturated fat	13,6 g	Protein	0 g
		Sodium	0 g

To be stored in a dark and dry place, away from heat sources.

PACKAGING:

Glass bottle of 0,500 l

Glass bottle of 1 l

Can of 1 l