



Turri 1924 Extra Virgin Olive Oil Garda Orientale PDO 0,5 L

MANUFACTURER NAME:	Turri F.lli Srl	
PRODUCT NAME:	Turri 1924 Extra Virgin Olive Oil Garda Orientale PDO 0,5 L.	
DESCRIPTION:	<p>This oil is named in the honor of the establisher Giancarlo Turri, born in 1924. This oil is mostly produced with Casaliva olives, but other varieties are also present, such as Fort, Leccino, Moraiolo (locally known as Morcai) and Pendolino.</p> <p>Recommended usage: excellent for dressing salads, fish and meat carpaccio. It is also ideal for preparing desserts.</p>	
PANEL TEST:	Soft to the palate, pleasantly fluid and harmonious, it has mild fruity tones, with clear artichoke traits, and an almond aftertaste.	
INGREDIENTS:	Extra Virgin Olive Oil Garda Eastern PDO	
RECOMMENDATION FOR SAVING AFTER OPENING:	Keep closed, in a cool and dry place, away from direct sunlight.	
OPTIMAL STORAGE TEMPERATURE:	From 15° to 18° C	
TMC:	18 months	
SHELF LIFE:	12 months	
ITEM CODE:	1931	
PACKAGE:	Parcel with 6 x 0,5 L bottles	
ITEM SIZE mm:	Ø63 x h300	
BOTTLE GROSS WEIGHT kg:	0,92	
ITEM EAN CODE:	8001243001924	
PARCEL EAN CODE:	-	
PARCEL SIZE mm:	200x140x h315	
PARCEL GROSS WEIGHT kg:	5,65	
PALLET SIZE cm:	120X80	120X100
PARCEL TOTAL HEIGHT cm:	135	135
PARCEL PER PALLET:	124	156
PALLET LAYERS:	4	4



NUTRITIONAL INFORMATION PER 100ml			
ENERGY	3404 Kj	POLYUNSATURATED FAT	7 g
	828 Kcal	TOTAL CARBOHYDRATE	0 g
TOTAL FAT	92 g	SUGARS	0 g
SATURATED FAT	15 g	PROTEINS	0 g
MONOUNSATURATED FAT	70 g	SODIUM	0 mg