



**MASSERIA
BARONE MELODIA**



EXTRAVIRGIN OLIVE OIL ITALIAN PRODUCT

“MASSERIA BARONE MELODIA” EXTRAVIRGIN OLIVE OIL IS OBTAINED BY COLD EXTRACTION, CRUSHING OUR OLIVES WITH GRANITE MILLSTONES. ONLY THE MOST TYPICAL APULIAN CULTIVARS ARE SELECTED: CORATINA, OGLIAROLA, AND PERANZANA.

WITH ITS WELL-BALANCED FLAVOR, A DELICATE AROMA, AND A VERY LOW ACIDITY, THIS IS THE IDEAL OIL FOR DRESSING SALADS, SOUPS, AND FISH. PERFECT ALSO FOR COOKING AND FRYING.

OLIVES & PRODUCTION

AREA: NORTH OF BARI – PUGLIA

OLIVE CULTIVARS: CORATINA, OGLIAROLA, AND PERANZANA

HARVESTING PERIOD: FROM OCTOBER TO JANUARY

HARVESTING METHODS: BY HAND AND WITH MECHANICAL MACHINERIES

CLEANING: DEFOLIATION AND FOREIGN BODIES SEPARATION

CRUSHING: GRANITE MILLSTONES

PRODUCTION PERIOD: WITHIN 24 HOURS FROM HARVESTING

EXTRACTION: TRADITIONAL AND CONTINUOUS CYCLE, AT A CONTROLLED TEMPERATURE, WITHIN 26°C

FILTERING: COTTON

STORAGE: IN STAINLESS STEEL TANKS, AT A CONTROLLED TEMPERATURE

BOTTLING: SEMI-AUTOMATIC AND AUTOMATIC CONTROL OF THE LEVEL

PACKAGING: DARK BOTTLE, ANTI-REFILL CAP, OIL-REPELLANT COATED LABELS, MICRO-TRIPLE BOX WITH DIVISION AND HD PRINTING

EXPIRATION DATE: 18 MONTHS

OIL

COLOR: GOLDEN, WITH OLIVE GREEN NUANCES

AROMA: DELICATE OLIVE AROMA

FLAVOR: FRUITY WITH ARTICHOKE AND TOMATO NOTES, ALMOND AFTERTASTE

PRODUCT OF PUGLIA, ITALY

EAN CODE	CAPACITY	PIECES PER CARTON	CARTONS PER PALLET	CARTONS PER LAYER
8051499072407	250 ML	6	110	22
8051499072414	500 ML	6	100	20
8051499070069	1 L	6	100	20
8051499070113	3 L TIN	4	48	12
8051499070120	5 L TIN	4	48	12

MASSERIA BARONE MELODIA IS A REGISTERED TRADEMARK EXCLUSIVELY LICENSED TO CICAS SRL

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