DANTE EXTRA VIRGIN OLIVE OIL "TERRE ANTICHE"

BLEND OF OLIVE OILS OF EUROPEAN UNION ORIGIN

EXTRA VIRGIN OLIVE OIL

Superior category olive oil obtained directly from olives and solely by mechanical means.

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Dante has been carefully selecting for over a hundred years the best olives to guarantee a quality product. Dante Extra Virgin Olive Oil "Terre Antiche" is ideal for everyday cooking, adapting perfectly to the most diverse uses, both raw and cooked.

Nutrition Facts

Average values for 100 ml

Energy 3378 kJ / 822 kcal Fat 91,3 g di cui/of which/davon:

- saturates 13,3 g
- monounsaturates 70,5 g
- polyunsaturates 7,5 g

Carbohydrates 0 g of which: Sugar 0 g Protein 0 g

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Salt 0 g 5 L \odot

Packed by:

OLIO DANTE S.p.A.

in the plant of Via San Giuda Taddeo

82016, Montesarchio (BN)

ITALY

oliodante.com

info@oliodante.it

To maintain the quality of the product intact, store tightly closed, in a cool and dry place, protected from light.

LOT CODE/BEST BEFORE: see top side of tin.