



**AQUAMELA** <sup>BIO</sup>

*\* Olive Bella di Cerignola invaiate in salamoia*  
(DA AGRICOLTURA BIOLOGICA)



Available sizes



Jar  
314 ml.



Jar  
580 gr.



Tin  
3 kg.



## *“Bella di Cerignola” Natural Olives*

The ripe black olives are processed naturally. This procedure known as “Al Naturale” consists of submerging the olives in brine for at least eight months. At this stage, the olives lose their bitterness and get the conventional color which varies from brown to mustard.

### *Ingredients in a jar:*

Ripe black olives, water, salt, acidity regulator, citric acid.

### *“Bella di Cerignola” ripe natural olives in brine:*

- Variety : 100% “Bella di Cerignola” olives
- Harvest method : by hand
- Production : the olives are processed naturally following a process known as “Al Naturale”. It consists of calibrating, fermenting in brine, desalinating and pasteurizing.

### *Organoleptic Characteristics:*

- Color : nuances from green to red and black-brown
- Shape : oval, similar to a plum
- Texture : tender flesh

### *Culinary recommendations:*

*Ideal to enrich the first and second courses of meat*

*Best before : 36 months for a sealed jar. Store the jar in a dry and fresh place away from sources of heat. Once opened, store the jar in a refrigerator.*