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Dear customer,

It is a pleasure to present you the extra virgin olive oil Sciannamè, obtained from the single cultivar "Ogliarola Garganica", typical of our Vieste countryside.

The peculiarity of Ogliarola Garganica is its full-bodied taste and the characteristic "pinch" it leaves in your throat.

Below, you can find the offering of the 2021/2022 olive oil campaign.



*Italian product*

<b>Stone free</b>	<b>Fruity</b>	<b>Unfiltered</b>	€	<b>12,50/lt</b>
“	“	<b>Filtered</b>	€	<b>13,00/lt</b>

Obtained by cold pressing of pitted olives of unique extraction, **from organic farming**.  
(Certified by the Soil and Health Association).  
To be consumed preferably by **June 2023**.

<b>Stone free</b>	<b>Fruity</b>	<b>Unfiltered</b>	€	<b>9,00/lt</b>
“	“	<b>Filtered</b>	€	<b>9,50/lt</b>

Obtained by cold pressing of pitted olives of unique extraction.  
To be consumed preferably by **June 2023**.

The pressing of pitted olives further enhances the flavor of the olive pulp.

**Fruity olive oil** means a full-bodied olive oil, with a strong taste, leaving a light pinch in your throat.

**Unfiltered** means olive oil as obtained from the olive-presses, cloudy, that will leave a little sediment on the bottom of the container.

**Filtered** olive oil is clear, it is obtained by seeping the unfiltered olive oil through multiple layers of cotton so as to avoid the sediment on the bottom of the container.

Shipments, by courier, are made in 5-litre containers, for a minimum of 10 litres.

Transport costs are to be defined each time since they depend on how many litres you ordered.

The delivery is **at home**, with prepayment by bank transfer or cash on delivery.

I hope to account you among our most assiduous customers.

Kind regards

*Liberantonio Sciannamè*