



From the cold pressing at our mill of the quality olives leccino, frantoio, moraiolo, you obtain this precious extra-virgin oil bestowed by our members.

A fruity aroma, characterized by hints of artichoke and almond, mixed with notes of bitter and spice. A strong but balanced character.

CALVO extra virgin olive oil

100% ITALIAN

extra virgin olive oil, superior category, obtained directly from olives and only by mechanical process

ESTATE BOTTLED BY:
CANTINA SOCIALE COLLI FIORENTINI S.A.C.
MONTESPERTOLI - FLORENCE - ITALY

PRODUCT OF ITALY

Nutrition Facts

Serving Size 1 Tbsp (13.5g)
Servings per Container 68

Amount Per Serving

Calories 122 Calories from Fat 122

% Daily Value*

Total Fat 13.5g **20.8 %**

Saturated Fat 2.1g **10 %**

Trans Fat 0g

Polyunsaturated Fat 0.9g

Monounsaturated Fat 10.5g

Cholesterol 0mg **0 %**

Sodium 0mg **0 %**

Total Carbohydrate 0mg **0 %**

Protein 0mg

Vitamin E 12.15ml

Not a significant source of cholesterol, dietary fiber, sugars, vitamin A, vitamin C, calcium and iron.

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on calorie needs.

25,35 FL OZ (1 PT 1 FL OZ) - 750 ml

Store in a cool, dry place, out of direct light.

BEST BEFORE SEPTEMBER 2021

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IMPORTED BY:
F.X. Magner Selections, Inc.
SHREWSBURY, MA 01545



www.fxmagner.com



Calvo Olio Extra Vergine d'Oliva