



**Serpa**  
Baixo-Alentejo  
Portugal

The **Frantoio** olive is an Italian variety, originating in Tuscany, and its oil is one of the most appreciated in Italy. Olives are usually harvested at the beginning of their ripening stage, when they are changing color.

It is an olive oil of exceptional quality, very aromatic, balanced between spicy and bitter, fruity and with good stability. When harvested later, it is softer, sweeter, with touches of almond.

The harvest takes place in our olive grove, immediately followed by extraction, which is carried out solely by mechanical processes, cold (below 27°C), in order to preserve all the beneficial properties of the oil.

Herdade da Bica Extra Virgin Olive Oil is made with total quality control of its fruits.

### Nutritional Declaration per 100ml

Energy: **3379 KJ / 821 Kcal**

Fat: **91,2 g**

Saturated fat: 13,1 g

Carbohydrates : 0 g

Sugars: 0 g

Protein: 0 g

Salt: 0 g

### Analytical Data

Acidity (% oleic acid): **0,3%**

Peroxide Value (meq O<sub>2</sub>/kg): **8,7**

UV coefficients

K232: **2,04**

K270: **0,13**

Δ K270: **<= 0,01**

### Packaging presentation

Glass bottles: 250 ml e 500ml

Can: 1 l, 3 l e 5 l

### Storage

Store in a cool place, free from foreign odors, away from light and heat.

As it is a natural and unfiltered product, it may present some turbidity and may solidify at low temperatures.

### Validity

18 months