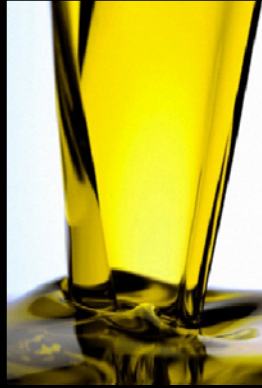


# ITALFOODS



## *OLIVE OIL GUIDE*

2012



## A Bit about Olive Oil

### Why Italian olive oil?

Italy has led the world in olive oil production for hundreds of years. Nearly all the regions in the country contribute to its production of approximately a third of the world's olive oil. Few manufacturers still practice the traditional methods of mat pressing and stone crushing. Yet, its Mediterranean climate and ancient techniques of growing and harvesting, which are passed on through generations, ensure the quality of Italian olive oil for years to come.

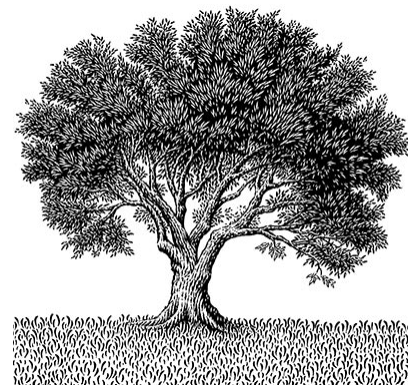
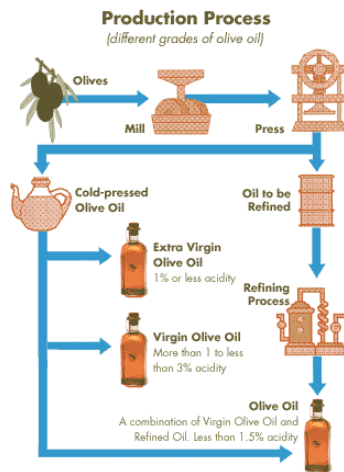


### Why pay attention to the oils' regions of origin?

The taste, aroma, and viscosity of olive oil is greatly influenced by the region of origin. Italfoods has a large selection of extra virgin oils from varying regions of Italy and a few other countries. This wide variety gives the consumer the ability to create dishes of all flavors and varieties.

Italy is a unique country in that its land is almost entirely surrounded by water. Yet, it is also bordered in the north by the Swiss Alps. This topography makes for a varied climate leading to a variety of growing conditions. The north experiences frigid, mountainous air which allows the olives to exude a lighter and softer taste. The olive oil generally has a buttery finish. Central Italy receives the bulk of Italy's Mediterranean climate. This promotes a stronger, darker oil. The general taste characterized by this climate is grassy and herbaceous with a peppery kick, and sometimes a fruity essence. The southern regions of Italy have a hotter and drier climate, accompanied by a more rugged terrain. Oils from this region can range anywhere from light to very strong with distinct flavors of almond, artichoke, and tomato.

Another way of examining the regions is by coastal versus inland. Coastal regions such as Liguria and Sicily, which are bordered by water, generally produce oils that are great accompaniments to seafood dishes. The golden color and buttery taste of these oils can accentuate the flavor of fish because they too receive the benefits of the salty air and warm seas. The regions which extend more inland such as Tuscany and Umbria have a stronger, fuller flavor. These oils enhance the flavors of meat and also create a nice finish to salads.



## What defines different types of oils?

**Extra Virgin Olive Oil**, which is the highest quality oil, is created through the first pressing of the olives. It must have less than .8% acidity. This measure of oleic acid in the oil is very important because as the acid increases, the quality of the oil decreases. The following list of oils will focus primarily on the extra virgin olive oils imported by Italfoods, with the exception of a few pure oils.

**Pure Olive Oil** is the second highest in quality. It contains a maximum of 1% acidity. This olive oil is produced through the second pressing of olives.

**Pomace Olive Oil** is produced in the last pressing of the olives. It is then chemically extracted using benzene. As quality Italian food importers, we at Italfoods do not carry pomace olive oil.

## What else characterizes olive oil?

Visually, olive oil can have an array of *colors* ranging from a pale yellow to a deep green. The golden oils tend to have a softer taste, while the dark green oils have a distinct kick to them. *Filtration* is another visible difference in oils. Some olive oils are left unfiltered, producing a cloudy appearance with sediment at the bottom. These oils are often mistaken as “bad”, however the sediment is normal and surprisingly full of flavor. The *texture* of olive oils can range from fat to thin. There are many *aromas* that an oil can emanate. A few of these include a smell of sweet, fresh, or fruity. Each person may decipher the scent in a slightly different way because of his or her unique senses. Lastly, *taste* can vary greatly amongst the many oils. They can be complex, meaning that as the oil is ingested it delivers a variety of flavors. For example, an oil may begin with a fruity flavor when it first enters the mouth, yet end with a peppery kick as it reaches the back of the mouth and the throat. This “peppery kick” can often create a tickle in the back of one’s throat. The olives also tend to pick up the tastes of some of the other produce that is grown in the surrounding areas. All of these characteristics combine to make the uniqueness of each olive oil, which in turn allows for a chef to produce plates with an equal amount of individuality.

## How can the flavor of olive oil be maintained?

Generally olive oil is best if used within a year of its harvest because flavor will slowly fade. However, if some factors are controlled, a significantly longer life can be expected from the oil. Light, oxidation, and heat are the major factors that will harm the olive oil. Oxidation is created when air enters a container. Therefore, oil is best kept in an airtight container stored in a cool, dry place. If a decent portion of oil is used from a container and it will be some time before the oil is used again, then it is best to transfer the oil to a smaller, air tight container. Some of the oils Italfoods offers come with special packaging to help reduce the amount of light that enters the bottle.

## Our Olive Oils by Region

### ABRUZZO

**DE CECCO EVOO** #452250/ 500 ml #452257 / 750 ml #452260 / 1 ltr #452270 / 3 ltr

This oil is made exclusively with 100% Italian olives grown in a warm climate and fertile soil. With less than 0.4% acidity and an intense green color it exudes a well-balanced, fruity, almond-sweet flavor. This full and fragrant oil is great for bread dipping, salads, and vegetables.

**DE CECCO EVOO *ORGANIC*** #452255/ 750 ml

De Cecco's Organic Extra Virgin Olive Oil comes from genuine Italian olives which are grown without the use of pesticides and chemicals. It has a gold yellow color, a fruity perfume and an harmonious taste which pleases the palate; Its ideal use: it enhances the taste of each and every recipe. The perfect zest for genuine flavour enthusiasts.

**RUSTICHELLA EVOO** #452400 / 500 ml

This oil is made exclusively from Dritta Francavillese olives grown in the coastal hills of Abruzzo, near the Adriatic Sea. It is a smooth, filtered oil with a warm and golden color. Mild pepperiness coupled with hints of mushroom make this oil an excellent selection for creating pasta sauces.

**RUSTICHELLA D'ABRUZZO EVOO *ORGANIC*** #452405/ 250 ml

Gianluigi Peduzzi, the owner of Rustichella d'Abruzzo, selects only the finest olives from Abruzzo to produce his outstanding extra virgin olive oil: 80% Dritta Francavillese and 20% Leccino. The olives are harvested in October throughout the Vestine hills, Pianella region in Abruzzo. The olives are crushed and bottled within 36 hours of harvest. This is a beautiful finishing oil especially when drizzled over salad, pesto, soups or stews.

### **AGRUMATO FLAVORED EVOO**

The incredibly pleasing aromas and tastes of these oils are achieved by crushing whole citrus fruits with select olives. They are unparalleled by any other citrus flavored oils, which use the more common infusion method.

- ❖ **LEMON & HERB:** Lemon comes through in the nose, while warming the oil allows the garlic to waft forward. Lingering flavors of the herb and garlic medley create the perfect accompaniment to grilled chicken breast, crostini, or drizzled over fresh greens. #453400 / 200 ml
- ❖ **LEMON:** A bright, crisp aroma on the palate of fresh ripe lemon pulp. Marries perfectly with a wide variety of raw and cooked foods. Toss with pasta and fresh ricotta and drizzle over grilled fish, roasted vegetables, or fresh greens. #453410 / 200 ml 453440 / 500 ml
- ❖ **ORANGE:** The alluring aroma of a cracked, ripe orange skin is followed by a long finish of olive and citrus notes. It is perfect with grilled poultry, on spinach salad, and over roasted root vegetables or squash. #453420 / 200 ml
- ❖ **TANGERINE:** The fragrance of this oil is astonishingly redolent of fresh tangerines with a slightly bitter finish. Drizzled it over roasted squash, beet salad, grilled shellfish or salmon. 453430 / 200 ml

## CALABRIA

### **OLIO SANTO – HOT EXTRA VIRGIN OLIVE OIL** #453055 / 200 ml

Italian EVOO infused with spicy Calabrian chili peppers. Add to pastas, marinades, bbq sauce, or use a splash when sautéing with your regular olive oil to make any dish a little spicier.

## CAMPANIA

### **BASSO EVOO** #452345 / 750 ml #452350 / 1 ltr #452355 / 3 ltr

BASSO Extra Virgin Olive Oil is obtained, without chemical treatment, from the first cold press of healthy and ripe olives that are picked by hand directly from the tree. They do not undergo any chemical modification and are the result of pressing by stone-press. The olives come mainly from Campania, in particular from the area of Cilento, and from Puglia, from the area of Bitonto and Andria.

## LAZIO

### **TENUTA COLFIORITO EVOO – *ORGANIC* UNFILTERED** #453010 / 500 ml

This fruity, organic estate oil is farmed and bottled a few miles from Rome in the Lazio region. The continuous two-phase working cycle and cold extraction process create an oil with a remarkable intense, but not overpowering taste. A high quality and versatile unfiltered oil.

## LIGURIA

### **COSTA DEI ROSMARINI SANTA CHIARA EVOO** #452130 / 500 ml #452140 / 750 ml

A 100% Ligurian oil made primarily with Taggiasca olives (80%), which are collected by hand when they are partially ripe. This exceptional finishing oil has only .3% oleic acid. It has a delicate fruity taste with a peppery finish and is surprisingly not bitter. This oil can be best appreciated consumed raw on salads, fish, grilled meats, and carpaccio. The gold paper protects it from light and helps to maintain its freshness.

### **CEPPO ANTICO EVOO** #452385 / 500 ml

This golden, filtered oil is produced from the Rignola, Colombara, and Taggiasca olives in the mild Mediterranean climate of Liguria. Here the olives are left to ripen on the tree and are usually harvested in January, later than other regions of Italy. It has a distinctively delicate, smooth, and sweet flavor with a hint of almond. Its well rounded character makes it an excellent oil for everyday use in a wide variety of dishes.

## MOLISE

### **COLAVITA EVOO** #452612 / 250 ml – CERAMIC JUG #452600 / 500 ml – GLASS

America's best-selling Italian Extra Virgin Olive Oil! Cold-pressed from the best fruit of the olive tree, it is the natural juice squeezed from Italian olives one day after the harvest. Colavita commits itself to producing an oil of consistently fine quality.

#452620 / 1 ltr #452630 / 3 ltr

### **COLAVITA FRUTTATO EVOO** #452615 / 750 ml

A special EVOO from Molise with a delicious fruity flavor and unique fragrance. Made from young olives picked at the peak of maturity, it is unmatched for freshness and flavor.

### **COLAVITA EVOO *ORGANIC*** #452595 / 500 ml

This oil is pressed from olives grown and harvested in Molise without the use of pesticides or herbicides.

### **COLAVITA PURE OLIVE OIL** #451530 / 1 gal

This mild olive oil from Molise has a pleasant buttery taste. It is an excellent cooking oil for those who prefer a lighter taste.

## SARDEGNA

**SAN GIULIANO EVOO** #451790 / 250 ml #451800 / 500 ml #451810 / 1 ltr  
#451815 / 2 ltr #451820 / 3 ltr

The original and most versatile oil of the Manca family in Sardegna, Italy. It is obtained by cold crushing only the finest Bosano, Frantoio, Coratina, Leccino, Ogliarola, and Semmidana olives in traditional stone mills. It has the aroma of fruity, ripe olives with hints of almond and vanilla. The flavor is sweet and well balanced with slightly bitter and spicy tones. This oil is excellent with seafood starters, vegetable soups, deep-fried vegetables, shellfish, fresh cheeses, and fried-dough desserts.

**SAN GIULIANO EVOO *UNFILTERED*** #451811 / 750 ml #451812 / 1 ltr

This unfiltered EVOO comes from the freshest green fruit of the olive picked at the early stages of the harvest period. The original characteristics of the olive shine through. Freshness, cloudiness and light nuances of spice with a fruity note best describe the attributes of this oil.. Unfiltered San Giuliano is recommended for marinades, salads, bruschetta, focaccia, as a raw vegetable dip, on steamed vegetables, fish and meat dishes and all of those dishes in which you want to add a distinctive and characteristic note. The presence of sediment at the bottom of the bottle and cloudiness represent a natural characteristic of this oil.

**SAN GIULIANO PREMIER EVOO** #451840 / 500 ml

This oil is produced exclusively from the very best Bosano olives on the San Giuliano estates in Alghero, Sardegna. It is the best quality oil produced by the Manca family. It has a translucent golden yellow color with slight emerald tones. An elegant oil with green hints of freshly cut grass and cherry tomato. The flavor is smooth and well rounded with hints of apple and banana. Pairs perfectly with seafood appetizers, steamed shellfish, mollusks and white meats.

**SAN GIULIANO FRUTTATO EVOO** #451845 / 750 ml

A Sardinian oil made from a diverse variety of olives including Bosano, Frantoio, Semidana, Coratina, Biancolilla, and Leccino. The fruit is picked between October and November when it is not fully ripe, resulting in an intense, spicy, and fruity flavor. Fruttato (meaning "fruitier") also has hints of artichokes and is accompanied by a pleasant fragrance of fresh olives and grass. This filtered, yellow and gold oil is excellent on garden salads, seafood salads, vegetables, soups, meats, dipping bread, and for marinating.

**SAN GIULIANO EVOO *ORGANIC*** #451860 / 250 ml #451865 / 750 ml

This oil is organically farmed (no pesticides) and produced in a natural process of decantation and filtration without chemical treatment. It is clear yellow in appearance with greenish hints. Exclusively made from Bosano and Frantoio olives, it has a complex and fruity aroma with hints of wild grasses and a spicy note to finish. Perfect with fish carpaccio appetizers, grilled fish, aged cheeses, mushroom soup, and various meats.

**SAN GIULIANO PURE OLIVE OIL** #451255 / 17 oz #451257 / 1 ltr #451260 / 3 ltr

This pale yellow oil is obtained through the combination of the best extra virgin and refined olive oils found in Sardegna. It's taste is sweet with a pleasant scent of almond, making it ideal for any type of cuisine and as a condiment for salads and sauce. It is also an excellent oil for frying.

## SICILY

### **OLIO VERDE EVOO**      **UNFILTERED**      #452392 / 500 ml

This special unfiltered oil originates in Castelvetro, Sicily. The olives used are 100% Nocellara del Belice from ancient stock. They are hand picked at a very young age when they are in the "white phase" (still green, but coated with a light, whitish sheen that only exists for two weeks). Many regard this as too early because the yield is still low, however Becchina & Company seeks the strong, green flavor these olives exude. The stone-crushing and natural storing methods continue to preserve the grassy, fruity flavors that are so characteristic of this oil. It's long, peppery finish gives this oil a vivacious kick. Drizzle this hearty oil over fresh greens, grilled meats, or toasted Italian bread.

### **LEMON OLIO VERDE EVOO**      #453395 / 8.45 oz

Gianfranco Becchina cultivates the prized Nocellara del Belice olive alongside Femminello lemons on his estates in Castelvetro near the ancient Greek ruins of Selinunte in Western Sicily. The "verdelli" lemons and the olives are hand harvested at their peak, still green, which improves the quality of the oil. Within a few hours, the olives are milled in Gianfranco's frantoio, and only the lemon zest is added to the olive paste to capture the citrus' pure essence. Olio Verde al Limone releases its delicate flavor raw or in cooking.

### **ZISOLA EVOO**      #452398 / 500 ml

A beautiful unfiltered oil from Sicily made with Moresca, Ogliarola Messinese, and Nocellara Etna olive varieties. It has an overall grassy flavor, but is touched with the aroma of apples and almonds. It finishes sweet and slightly piquant, making it excellent to drizzle on beans and grilled fish, or in soups.

### **CUCCHIARA PRIMUS GENTILE EVOO UNFILTERED**      #452770 / 1 ltr

A beautiful unfiltered oil made from 80% Cerasuola, 10% Nocellara del Belice, and 10% Biancolilla olive varieties from Sicily. The olives are manually picked during the months of October and November, while they are still slightly green, and then milled within 24 hours in the new continuous cycle plants. This oil has an intense flavor with a slightly spicy aftertaste and almond and green tomato fragrance. It is the ideal oil for flavoring all dishes of Mediterranean cooking.

### **MASTRI DI SAN BASILIO DUE SICILIE EVOO**      #451923 / 500 ml

This blend is eastern and western Sicily in a bottle. This extra-virgin olive oil comes from a fortunate marriage of Nocellara del Belice and Moresca olives. The aroma is reminiscent of balsamic vinegar with a suggestion of mint and artichoke. The flavor is rich and fine, with a pleasant hint of fresh walnut; bitter and piquant, clean and balanced. This EVOO stands perfectly alone as a topping on a slice of warm bread, a perfect finish for grilled beef, steak tartare, baked tuna, and salads.

### **MASTRI DI SAN BASILIO RISERVA EVOO**      #451928 - 451930 / 500 ml

Every family has its own "treasure". Born out of the family experience Riserva is the outcome of a careful blending of Moresca and Verdesse native olives. Verdesse is a rarity: represents only a very modest quantity of the olives grown in our farming district. A small jewel of oil making in limited quantities for connoisseurs. The aroma has persistent notes of balsamic herbs. The flavor is full, fresh green almond, with an excellent balance of bitter and pepper. Riserva pairs well with salads, legumes soups, seafood, fresh Ragusano cheese.

### **PARTANNA**      #451970 / 500 ml

100% Italian Nocellara Belice olives. Oil obtained solely by mechanical or physical processes in conditions that do not involve alterations in the oil and has not undergone any treatment other than decantation, centrifugation or filtration. Distinctive, fruity, herbaceous aroma, with flavors of artichokes, citrus fruits and green tomatoes, lightly spicy, free of unpleasant tastes and odors and defects of any kind.

## SICILY (cont'd)

### **PARTANNA – ORGANIC UNFILTERED EVOO**

#452020 / 1 ltr

100% Organic Italian Nocellara Belice olives. Oil obtained solely by mechanical or physical processes in conditions that do not involve alterations in the oil and has not undergone any treatment other than decantation, centrifugation or filtration. Distinctive, fruity, herbaceous aroma, with flavors of artichokes, citrus fruits and green tomatoes, lightly spicy, free of unpleasant tastes and odors and defects of any kind.

### **ASARO LEMON INFUSED EVOO**

#453230 / 250 ml

Fresh lemons and olives are cold-pressed together to create Agrumati lemon olive oil. The distinct citrus flavor is delicious for dipping breads, drizzled over fresh salads, vegetables, and pasta, or marinade for grilled chicken or steak.

### **ASARO ORANGE INFUSED EVOO**

#453240 / 250 ml

Under the warm sun of Sicily, fresh olives and more oranges are crushed together to create this all natural cold-pressed extra virgin Agrumati Orange Olive Oil.

### **ITALBRAND EVOO - BAG IN A BOX** #451910 / 3 ltr

This oil is produced from various olive varieties in a couple territories of Sicily. The mature olives are milled within 24 hours. This filtered oil has a sweet taste and mellow flavor of almonds and black olives. It is perfect for flavoring all dishes, raw or cooked.

## TUSCANY

### **SAGRA IGP EVOO**

#452365 / 750 ml

A superior oil harvested in a grove with 45,000 dwarf trees in Viareggio, Tuscany. The unique size of these trees allows for consistent sunlight throughout the grove and less damage to the olives when harvested. It is made from Frantoio, Leccino, and Pendolino olive varieties, creating a rich yellow/green color. It exudes a balanced, sweet and fruity olive taste.

### **TENUTA DI CAPEZZANA EVOO**

#452390 / 500 ml

This unfiltered oil is known for its remarkably low oleic acid (rarely exceeding 0.2%) due to its unique processing. The olives are picked in late October and are crushed within 24 hours of harvest in a granite mill. The mash is then put through a double centrifugal decanting process, which is a milder means of separating the solids from the water. Afterwards, another stainless steel centrifuge separates the oil from the water. The oil is then stored for a few weeks to decant naturally. It is made from the Frantoio, Moraiolo, Pendolino, Leccino, and Santa Caterina olives picked exclusively in Carmignano, Tuscany. This bright green oil is surprisingly fresh and aromatic, with a light, smooth texture. Well balanced and slightly fruity, it has many layers of flavor with a distinct Tuscan peppery finish.

### **BADIA A COLTIBUONO EVOO**

#452330 / 250 ml

#452320 / 500 ml

#452310 / 1 ltr

This Tuscan, golden-green oil is extracted from the first cold pressing of handpicked olives. The taste is uniquely full-flavored, piquant, and long lasting, yet light and fresh on the palate. Every bottle is harvest dated to guarantee freshness and quality. It is best used as a finishing oil on salads, in pasta, soups, on potatoes, and toasted bread.

### **LAUDEMIO FRESCOBALDI EVOO**

#452380 / 500 ml

This exceptional oil produced in the hills of Chianti Ruffina, Tuscany adheres to the strict guidelines of the Laudemio consortium. This ensures a consistent oil of the highest quality. It is made from Frantoio, Moraiolo, and Leccino olive varieties. A green, fruity oil with aromatic hints of artichoke and pepper. Frescobaldi is best used as a condiment over beans, grilled or steamed vegetables, and drizzled over soups. Each bottle of this filtered oil is individually boxed to protect it from light.

## TUSCANY (cont'd)

### **IL FORTETO IGP TOSCANO EVOO** #451950 / 500 ml

A full flavored oil, typical of Tuscany. Extracted from the first cold pressing of olives it is well balanced and slightly fruity with many layers of flavor with that distinct Tuscan peppery finish.

### **FRANTOIO DI SOMMAIA EVOO** #452393 / 250 ml #452395 / 750 ml

A beautiful unfiltered oil from olives of Appenine varieties in the Tuscan region. The olives are harvested by hand just as the green color begins to darken, creating a deep green color and big olive aroma. This oil is rustic and complex with a pungent personality, yet has a surprisingly rich and buttery mouth feel. A fantastic condiment with steamed vegetables, drizzled over Tuscan beans, or used to dress a bed of fresh greens.

### **CASTELLO DI VOLPAIA** #452397 / 250 ml

An unfiltered oil produced using a special sinolea technique. Classic Tuscan olive fruits of the Frantoio, Leccino, and Moraiolo varieties are crushed in a stone mill and then passed through the sinolea machine. Hundreds of tiny steel blades comb through the paste, gently pulling the fresh oil from the solids. The sinolea yields are low, but the oil, so delicately handled, is extraordinarily pure and low in acidity. The transparent green oil is rich in unripe tomato and artichoke aroma. The oil imparts a lengthy ripe fruit flavor and a mildly spicy finish. It is perfect for adding flavor to any dish.

## UMBRIA

### **BARTOLINI EVOO DOP** #452475 / 500 ml

This certified quality oil represents the best of all Umbrian oils. It is derived from olives of excellent varieties: Moraiolo (at least 60%), Leccino, and Frantoio. They are all handpicked and cold-pressed using traditional methods. The olives are grown on a farm that practices sustainable agriculture. This golden green oil is intensely fruity with a pleasantly fresh tang. It becomes more harmonious and balanced as it matures. Great on vegetables and in salads.

### **BARTOLINI ANGEL LABEL EVOO** #452479 / 1 ltr

This angelic oil from Umbria has a balanced, green olive flavor. It is made from handpicked Moraiolo, Frantoio, and Leccino olives, which are milled within 12 hours. The essence of fruit and mild pepper leave a pleasant taste on the palate. It is perfect drizzled on grilled meats and fish.

### **BARTOLINI EVOO *ORGANIC*** #452473 / 500 ml

This golden green oil, made from organically grown Moraiolo, Leccino, and Frantoio olives, is certified to be free of any chemical treatment. It has the distinct Umbrian taste of olive and fresh fruit with herby undertones. This oil is excellent on vegetables and pasta.

### **BARTOLINI FLAVORED EVOO'S**

These special aromatic oils are derived from the EVOO produced at the Emilio Bartolini farm in Umbria, Italy. The oil is placed in steel drums and infused with flavors that are unique to the region. Italfoods carries four varieties of this oil: basil, garlic, lemon, and porcini mushroom.

- ❖ **BASIL:** Sweet hints of basil make this a fantastic oil for dressing caprese salads and fresh pasta. #453200/ 250 ml
- ❖ **GARLIC:** The bitterness of the garlic gives a kick to any vegetable or pasta dish. #453201/ 250 ml
- ❖ **LEMON:** A tangy addition to all fish and vegetables. #453203/ 250 ml
- ❖ **PORCINI:** The hearty taste of porcini mushrooms is best experienced drizzled on soups and Italian risotto. #453204/ 250 ml

## UMBRIA (cont'd)

### **UMBERTO CESARI EVOO** #452367 / 750 ml

This oil's bright green color has a smooth, peppery taste with hints of artichoke and tomato. Its elegant flavor will add sparkle to your grilled meats, fish, and vegetables. Fruity flavor with a great deal of body.

### **ETRURIA ORGANIC CLASSICO EVOO** #451710 / 500 ml

Very fruity oil, intense flavor that resemble fresh herbs and asparagus, slightly bitter and peppery finish, sophisticated with a well-balanced olive flavor. Obtained from hand-picked organic olives of varieties Moraiolo, Frantoio, and Leccino. First cold pressed, unfiltered.

### **ETRURIA ORGANIC MONOCULTIVAR LECCINO EVOO** #451715 / 250 ml

A smooth and mild oil green in color with golden yellow reflex, fruity aroma and delicate almond flavor. Obtained from hand-picked organic olives of Leccino varieties. First cold pressed, unfiltered.

### **ETRURIA ORGANIC AGRUMATI EVOO**

Since Etruscan time, at the end of the harvest, olive farmers crushed olives with citrus fruit together to obtain a perfect combination of fresh Mediterranean aromas. These oils are not infused or chemically flavored, they are made by crushing citrus fruit and handpicked olives together. Ingredients: Olives, fresh citrus fruits.

- ❖ **LEMON:** #453295 / 250 ml
- ❖ **BLOOD ORANGE:** #453280 / 250 ml
- ❖ **BERGAMOT:** #453275 / 250 ml
- ❖ **MANDARIN:** #453300 / 250 ml

### **ETRURIA ORGANIC SPEZZIATI EVOO**

These oils are not infused or chemically flavored, they are made by maceration of spices in extra virgin olive oil. Ingredients: extra virgin olive oil, spices.

- ❖ **BASIL:** #453270 / 250 ml
- ❖ **CHILI PEPPER :** #453285 / 250 ml
- ❖ **GARLIC:** #453290 / 250 ml
- ❖ **MANDARIN:** #453300 / 250 ml

### **ETRURIA ORGANIC PORCINI EVOO** 453305 / 250 ml #453310 / 100 ml

## GREECE

### **RENIERIS ESTATE EVOO - CRETE** #453140 / 24.5 oz

This singular estate oil captures the freshness and aroma of the Mediterranean's most prized olives. Single varietal, single estate oil. Sweet, fruity and fragrant with a slight peppery finish.

## SPAIN

### **CASTILLO DE CANENA- ARBEQUINA EVOO** #453110 / 500 ml

Since 1780, the Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the south of Spain. Their Family Reserve oils are produced from olives that have been harvested early, a process that requires twice the amount of olives and renders an oil of exceptional quality, taste, and aroma. The arbequina oil has a sweet almond and green apple flavor.

### **CASTILLO DE CANENA- PICUAL EVOO** #453115 / 500 ml

Since 1780, the Castillo de Canena estate has been producing exceptional oils in the Guadalquivir Valley of Andalusia in the south of Spain. Their Family Reserve oils are produced from olives that have been harvested early, a process that requires twice the amount of olives and renders an oil of exceptional quality, taste, and aroma. The picual oil has a green olive flavor with hints of tomato and fresh cut grass.

### **OLEUM VIRIDE EVOO *ORGANIC - UNFILTERED*** #453130 / 17 oz

Oleum Viride oil is produced on the Haza las Lajas estate located in the Sierra de Grazalema Natural Park, a pristine environment in the province of Cadiz, the most southwestern province of Spain. This unfiltered oil is produced from the native Manzanilla de Zahara olive and Lechin olive varieties. It has a smooth fruity flavor with notes of pepper.

### **UNIO DOP SIURANA EVOO** #451620 / 500 ml #451640 / 1 ltr - tin

Extra Virgin Olive Oil DOP Siurana is the result of the painstaking cultivation, selection and production of the Arbequina variety of olives grown within the Siurana region in the Catalan province of Tarragona in northeast Spain. Green toned, it is a very clear and bright oil.

### **UNIO DOP SIURANA EVOO *ORGANIC*** #451630 / 500 ml

Organic Extra Virgin Olive Oil DOP Siurana is the result of the painstaking cultivation, selection and production of the Arbequina variety of olives grown within the Siurana region in the Catalan province of Tarragona in northeast Spain. Fragrant, with a pleasant sensation of cleanliness and perfume with nuances characteristic of the production area.

### **DUC ARBEQUINA EVOO** #451650 / 5 ltr – plastic caraffe

Extra Virgin Olive Oil DOP Siurana is the result of the painstaking cultivation, selection and production of the Arbequina variety of olives grown within the Siurana region in the Catalan province of Tarragona in northeast Spain. Green toned, its aroma is that of the Arbequina olive at its optimum ripening point.

### **LA MASIA – *ORGANIC* EVOO** #452830 / 375 ml

La Masia EVOO is made from the first cold pressing of Picudo, Picual, & Hojiblanca olives that are organically grown and harvested in the Priego de Cordoba region of southern Spain. Each of the olives contributes unique characteristics to make a unique and flavorful oil with a smooth sweet finish.

## MEDITERRANEAN BLENDS

### **SAGRA EVOO** #452070 / 500 ml #452085 / 1 ltr #452050 / 3 ltr

An exceptional filtered oil obtained from the first pressing of the olives. Produced in Italy from the finest Mediterranean olives available. Always the highest quality for the finest flavor. This oil adds authenticity to pizza and pasta and is a superb cooking oil.

## MEDITERRANEAN BLENDS (cont'd)

### **SAGRA EVOO – UNFILTERED** #452397 / 250 ml

Produced in Italy this is an unfiltered Mediterranean extra virgin olive oil with a rich, cloudy green color. Its natural sedimentation creates an intense flavor and fragrance. The unique bottle shape is reminiscent of the old world Italian olive mills.

### **SAGRA EVOO ORGANIC** #452060 / 500 ml

An exceptional filtered oil obtained from the first pressing of the olives. Produced in Italy from the finest organic Mediterranean olives available. Always the highest quality for the finest flavor. This oil adds authenticity to pizza and pasta and is a superb cooking oil.

### **TIGER PURE OLIVE OIL** #451070 / 250 ml                      #451080 / 500 ml                      #451050 / 3 ltr

This is a 100% pure olive oil produced in Italy with the best Mediterranean olives available. It's consistent taste over many years has made this golden oil the perfect oil for sautéing and cooking.

## CALIFORNIA

### **CALIFORNIA OLIVE RANCH EVOO** #453080 / 2.5 gal                      #453085 / 5 gal

This is a delicate EVOO with a fruity nose, a smooth and buttery tongue and a very slight peppery finish. It can be used when baking cakes and cookies, for all-purpose mayonnaise and mashed potatoes and as a dressing for tender salad greens.

### **CORTO EVOO**                      #451675 / 500 ml                      #451680 / 1 ltr      SQUARE GREEN MARASCA BOTTLE

Producing superior olive oil has been a Cortopassi family tradition for generations. In the rich soil and golden sun of California's central valley the Extra Virgin Olive oil has a consistency of flavor and quality that the traditional Mediterranean olive oil regions simply can't match.

## CALIFORNIA (cont'd)

### **CORTO EVOO**                      #451685 / 3 ltr                      #451690 / 10 ltr      BAG IN A BOX

Producing superior olive oil has been a Cortopassi family tradition for generations. In the rich soil and golden sun of California's central valley the Extra Virgin Olive oil has a consistency of flavor and quality that the traditional Mediterranean olive oil regions simply can't match.

## *A Bit about Some of Our Vendors*

### **BARTOLINI**

The Bartolini Farm is located in Umbria, the green heart of Italy. Olive cultivation in Umbria has ancient origins and is deeply rooted in the family – so much so that no cupboard is without “a good oil”. All of this makes up a collective, cultural, and environmental patrimony that has lasted throughout time. Since 1850, six generations of Bartolini's have dedicated the majority of their resources to the production of extra virgin olive oil. During the months of November and December the oil mill is in almost constant operation, creating beautiful and tasteful oils.

## **COLAVITA**

A long time ago in the quaint hilltop village of Sant'Elia a Pianisi, located in the Molise region of Italy, two small family businesses were born. One family operated a stone mill for crushing homegrown olives used to produce fine extra virgin olive oil. The other family gathered the durum wheat harvest, milled the wheat into semolina grain and ultimately produced fresh pasta for the local market. Over time, both families became experts at their trade, passing their knowledge to the next generation, who in turn did the same. The two families had much in common not only in perfecting time-honored production methods, but also in name. They were both Colavita families.

## **COSTA DEI ROSMARINI**

Luisa and Gian Marco Petrelli purchased and renovated an old house surrounded by secular plants of olive trees in Luguria, Italy. In 1995 they produced a very limited quantity of exceptionally high quality extra virgin olive oil. Soon their olive oil became known by prestigious hotels and famous chefs all over the world. Today they continue to produce small quantities of oil, which are taste tested by official tasters of ONAIO (the Italian Association of Olive Oil Tasters) to ensure premium quality.

## **CUCCHIARA**

Located in the town of Sciacca, Sicily, this family owned company has been producing oil since 1861. Many of their olive groves fall within the DOP area of Val di Mazara. During the months of October and November the fruit is manually harvested and then milled within 24 hours in the new continuous cycle plants. Special care is always taken to ensure that the olive oils are of only the finest quality.

## **ETRURIA**

ETRURIA was a region of central Italy, located in an area that covered part of what are now Umbria, Tuscany, Latium and Emilia-Romagna. The ancient people of ETRURIA are called Etruscans and their complex culture was centered on numerous city-states that rose during the Villanovan period in the ninth century BC. The Etruscan civilization was responsible for much of the Greek culture imported into republican Rome, including the twelve Olympian gods, the growing of olive and grapes and architecture such as the arch.

ETRURIA, the company, was founded in 1998 by Umbrian native Giuseppe Cagnoni. He grew up on the green and fertile farmlands of this central Italian region and he is determined to bring the gastronomic treasures of Umbria to the world.

## **SALOV – SAGRA/TIGRE**

The Salov Group was founded in 1919 by several prestigious olive oil producers and exporters in LUCCA, Tuscany, one of the hearts of olive oil production. One of the founder members was Dino Fontana of the Fontana Family (still at the head of the company and at the 4th generation). Today, with a turnover of over 350 million euro/year, SALOV is the biggest Italian company in the edible oil sector. The Salov Group is the only big company in this sector that has maintained its Italian ownership and origin. The Salov Group generates 55% of its turnover from export activities. The Group is 100% focused and specialized in edible oils, and especially in olive oil since 1919.

## **SAN GIULIANO**

The origins of this oil dates back to the early 1900's when the Manca family owned and operated a small olive oil mill in the hills of Alghero, Sardegna. All the olives used in the oil are grown in this region, which is known for the fruitful flavor of the olives. Currently the third generation of the Manca family is carrying on the tradition of producing world renowned olive oil. Their constant attention to quality is evident in every stage of production from the olive grove care to crushing the fruit within a few hours using granite stones for a more delicate crush.

