

## "FLAVORED" EXTRA VIRGIN OLIVE OIL

Our aromatic relishes are natural products.

These types of flavored oils are made by simple pressing of olives and fresh fruits and by the infusion process. High quality olive oils with delicate spicy fragrance.



Our tipologies are:

**HOT PEPPER EXTRA VIRGIN OLIVE OIL** is produced by red pepper infusion into extra virgin olive oil. It is advisable for crudités, legumes, soup, not delicate dishes, agreeable on pasta, pizza and baked bread.

**GARLIC FLAVORED EXTRA VIRGIN OLIVE OIL** is produced by garlic infusion into extra virgin olive oil. It is advisable for souces, baked bread, meat and spaghetti garlic and chilli olive oil

**BASIL FLAVORED EXTRA VIRGIN OLIVE OIL** is produced by basil infusion into extra virgin olive oil. It is advisable for fresh souces, rices, delicate dishes, caprese salad.

**LEMON FLAVORED EXTRA VIRGIN OLIVE OIL** is produced by lemon and olives pressing into extra virgin olive oil. It is ideal for fish, seafoods, soups, salads, white meat, carpaccio and vegetables

**TRUFFLE FLAVORED EXTRA VIRGIN OLIVE OIL** is produced by truffle infusion into extra virgin olive oil. It is advisable for souces, baked bread, rice and pasta.

### **Packaging:**

Glass Bottle It 0,25 ----- 12 pieces/box