

EXTRA VIRGIN OLIVE OILS



CANINO D.O.P. FRANTOIO ARCHIBUSACCI VITERBO

Robust and Peppery Olive Oil

Emerald green in color with tones of gold and a flavor reminiscent of wholesome fresh fruit contrasted by a bitter and peppery finish. From the Lazio Region.

CASOLARE FARCHIONI PERUGIA

Fragrant and Fruity Olive Oil

Dark green, with the typical fragrance of freshly pressed olives and a decidedly fruity taste. From the Umbria Region.

FRUCTUS ARDOINO IMPERIA

Dark and Rich Olive Oil

Dark colored, slightly cloudy and boasts a distinctive flavor; can be enjoyed on its own or mixed with a good balsamic vinegar. From the Liguria Region.

VALLI TRAPANESI FARCHIONI D.O.P.

Light Sicilian Olive Oil

Ranging from green to yellow with an intense scent, the taste is fruity with peppery tones and a definite bitter bite. From the Sicilia Region.

COSTANZA BADIA A SETTIMO FIRENZE

Fruity and Peppery Olive Oil

The super-premium oil by which all others are judged; unrivaled for its full, fruity flavor and distinctive peppery finish. From the Toscana Region.

TERRA DI BARI BITONTO D.O.P. DESANTIS

Sweet and Aromatic Olive Oil

Golden-colored with a hint of green and characterized by a fruit-almond aroma and a sweet flavor with a slight almond finish. From the Puglia Region.

INFUSED OILS



AL PEPERONCINO, ORTOLIVIA, GRAPPOLINI

Hot Pepper Olive Oil

Red-tinged and steeped with hot peppers, the Italians from Apulia call it "olio santo" (holy oil). From the Toscana Region.

CARRETTIERE PEPPER

Red Chili Olive Oil

Infused with red chili pepper, versatile and boasts a multi-dimensional flavor. From the Emilia Romagna Region.

GRAPPOLINI AL ROSMARINO

Rosemary Olive Oil

Infused with rosemary, combines the qualities of olive oil with the fragrances, flavors, and colors of citrus oils, herbs, spices, and fresh flowers. From the Toscana Region.

GRAPPOLINI AL BASILICO

Basil Olive Oil

Basil-infused, with a brown color and a persistent fragrance, its flavor is the most firm – a balance between sweet and sour with a rich aromatic bouquet. From the Toscana Region.

BALSAMIC VINEGARS



BALSAMICO DI MODENA SASSO TORINO

Dark and Rich Vinegar

Dark and rich, made from specially selected grapes and heralded as both full-bodied and smooth. From the Piemonte Region.

BALSAMICO DI MODENA MONARI FEDERZONI

Woody and Fruity Vinegar

Matured in oak casks, announces itself with fruity flavor and a distinctive woody tang. From the Emilia Romagna Region.

BALSAMICO DI MODENA ORTALLI MARANELLO

Sweet and Sour Vinegar

Rich and brown with a versatile sweet and sour flavor. From the Emilia Romagna Region.

BALSAMICO DI MODENA PONTI

Intense and Fruity Vinegar

An intense pleasingly vinegary bouquet with hints of strawberry and wild black cherry and a full, round, persistent flavor. From the Emilia Romagna Region.