

## Description



Coratina 100% Extra Virgin Olive Oil has been an Olive Tap specialty since 2007. The unique flavor characteristics of this oil, along with a high polyphenol count of 610 makes it a perennial customer favorite. This is a well-balanced and robust oil, with herbal flavors that will complement many foods.

The aroma and flavor are of a fruity oil that exhibits herbs, fresh cut grass and some tropical fruit flavors. The finish is creamy and pleasant with typical peppery Coratina finish.

## Uses & Highlights

- Coratina Extra Virgin Olive Oil will add great flavor to salads, and it will hold that flavor when used in tomato and heavier sauces.
- It is a must for drizzling on steaks, chops, and roasts, and is a great robust bread dipping oil.

## Pricing

100 ml. \$10.00 | 375 ml. \$24.95 | 750 ml. \$47.90

## Perfect Pairings

Pairs with any [Balsamic Vinegar of Modena and any Wine Vinegar](#)

See More [“Perfect Pairings”](#)

**Use by Date:** 12 Months from Purchase Date

**Source:** Chile

[Order Form](#)

**Date**

10/22/2024