

## Description



This early harvest Frantoio is a great medium intensity, high polyphenol, Extra Virgin Olive Oil, that is very harmoniously balanced. The aroma is floral with mostly leafy green flavor characteristics of woodiness, cooked artichoke, green tea. The many herbal flavors include fresh-cut grass, green apple, and black pepper.

## Uses & Highlights

- If you are looking for an all-purpose EVOO, look no further than The Olive Tap's Chilean Frantoio.
- This ultra-premium quality olive oil, with very low acidity, is ideal for roasted vegetables, bread dipping, and it makes superior salad oil that will pair well with The Olive Tap's Balsamic Vinegars and our Lambrusco

Wine Vinegar.

## Pricing

100 ml. \$10.00 | 375 ml. \$20.95 | 750 ml. \$39.90

## 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**

10/29/2024