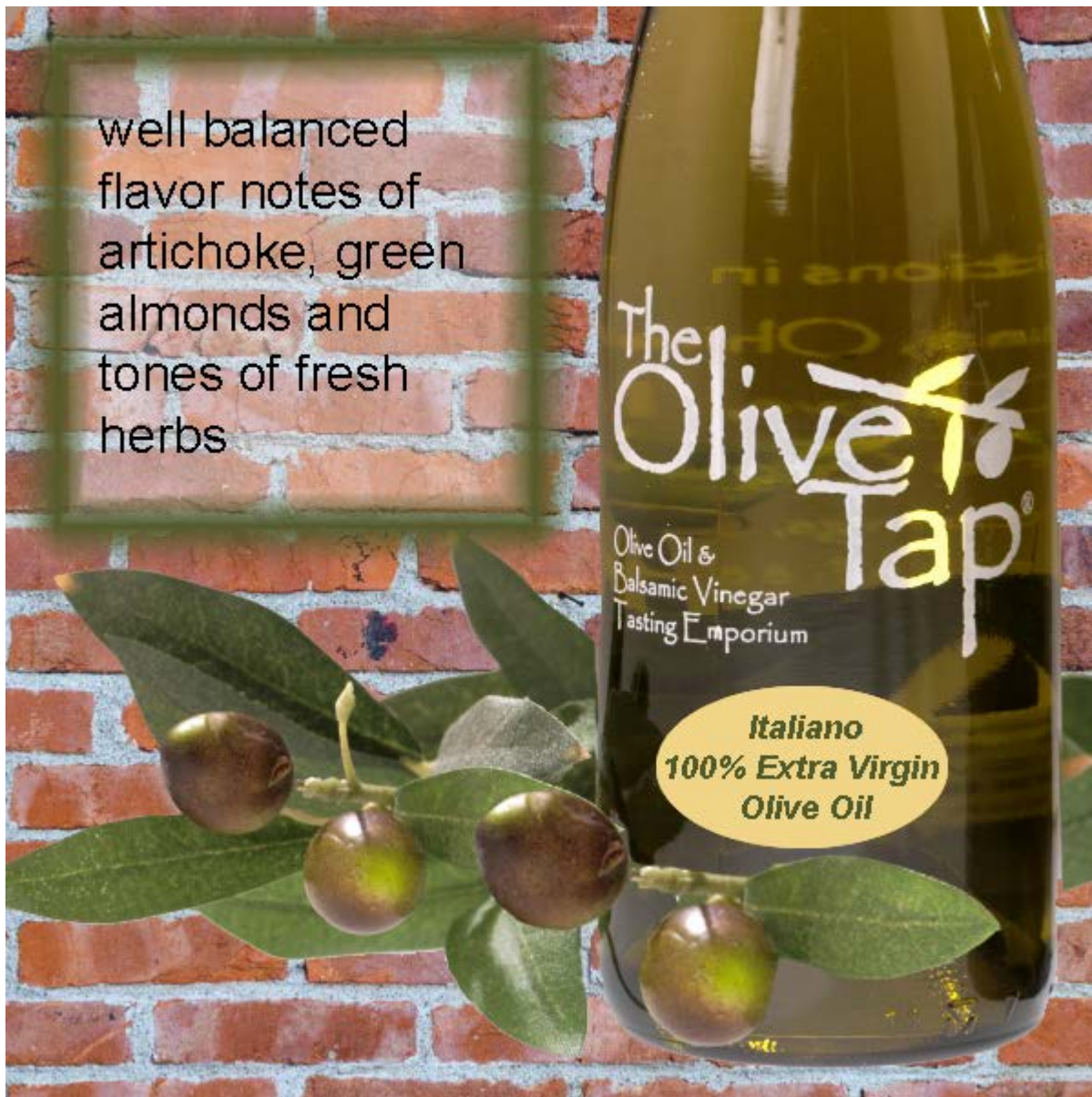


Description



Award Winning Extra Virgin Olive Oil from Puglia, Italy. A variation of our traditional Italiano EVOO, this classic Puglia oil is produced in the rarely used stone ground method with Ogliarola Barese and Coratina Olives. This Southern Italian Olive Oil is delicate and well balanced with a strong olive aroma and flavor notes featuring hints of artichoke and green almond, finishing with fresh grass, sweet almonds and pepper.

Uses & Highlights

- Italiano-Puglia exhibits exceptional versatility and can be paired with The Olive Tap's Vinegars without hiding or masking the flavor of the other ingredients.

- The classic Italian flavor is perfect for salads, meats, pasta and sauces and especially seafood.
- It is excellent for bread dipping.
- With polyphenol levels averaging around 550, this is a very heart healthy option.

Pricing

100 ml. \$10.00 | 375 ml. \$19.95 | 750 ml. \$37.90

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: Puglia, Italy

[Order Form](#)

Date

10/22/2024