

Koroneiki Early Harvest 100% Extra Virgin Olive Oil

Description



Produced on a family farm in Southern Kalamata, this exquisite early harvest Koroneiki EVOO has all the wonderful characteristics one would expect from a premium artisanal Greek Olive Oil. This pale green-gold oil has a fresh aroma and a creamy, buttery texture. It has 500 – 600 level of heart healthy polyphenols. This Olive Tap's Koroneiki is a superb all-purpose oil.

Uses & Highlights

- Koroneiki 100% Extra Virgin Olive Oil will complement any salad using all types of Vinegars.
- It is a legendary ingredient in Greek Chicken and Lamb dishes that can also feature Lemon and Oregano.
- A winner when paired with The Olive Tap’s Sicilian Lemon White Balsamic or Lambrusco Wine Vinegar, it will also add great flavor to sauces and marinades.
- As with many of our 100% Extra Virgin Olive Oils, this Koroneiki is unfiltered and sediment of olive pulp and particles is natural – shake if desired.

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: Greece

[Order Form](#)

Date

03/31/2025