

Description



Nocellara is one of our founder's favorite varieties of olive oil. This hand harvested medium intensity Extra Virgin Olive Oil from Sicily can be described as delicate, but retaining many of the wonderful characteristics Nocellara olive oil is known for. It's sweet, with a harmonious blend of mild green herbal flavors, fresh picked tomato and vegetables.

It has a moderately high heart healthy Polyphenol count of 436 and very low acidity which will keep the oil stable for a long time.

Uses & Highlights

- You'll love the famous Nocellara fruitiness and light peppery taste in the finish.
- It is versatile oil that can be used in any EVOO application, especially in salads when combined with our Wine or Balsamic Vinegars.
- Perfect for Salmon, pasta, tomato sauces, grilled white meats and seafood.

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: Sicily, Italy

[Order Form](#)

Date

12/03/2024