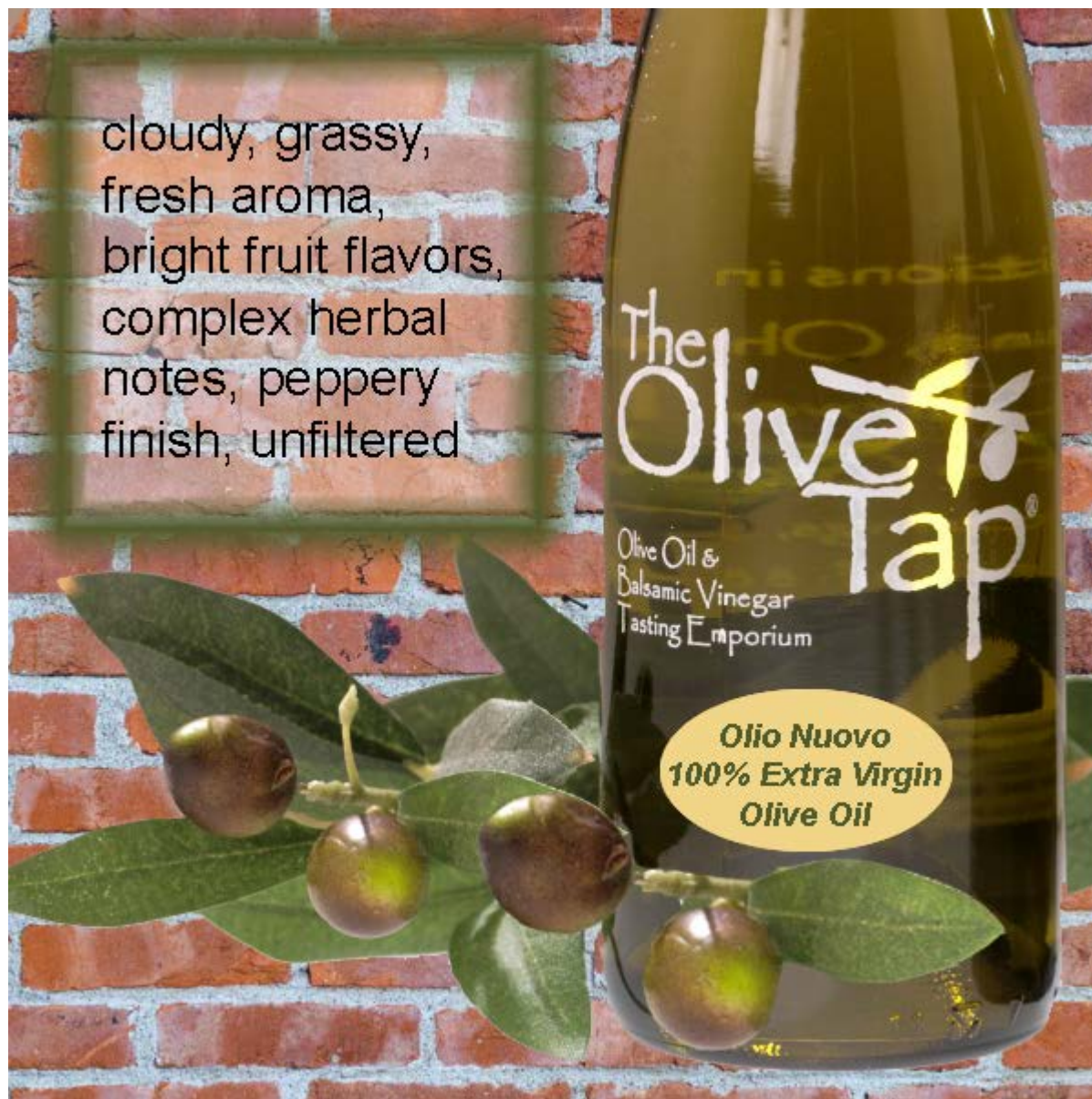


Description



Estate grown Arbequina olives were handpicked and immediately pressed to produce this rare, rich and creamy, brilliant green olive oil. Fresh from the mill to our tanks in a matter of days, it is unfiltered and can be cloudy. Featuring a fresh, green and grassy flavor profile, this oil is intensely fruity and finishes with a high polyphenol, peppery kick. Olio Nuovo is for connoisseurs, foodies, and anyone who appreciates super fresh EVOO!

Uses & Highlights

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The Olive Tap's Olio Nuovo will be as close as most people ever get to experiencing fresh pressed oil right out of the mill.

- It is the most outstanding finishing oil you can find anywhere!
- Dipping a fresh, warm and crusty piece of bread into a dish of Olio Nuovo is a culinary experience not to be missed.
- As with many our Extra Virgin Olive Oils, this olive oil 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: California | Harvest October 2023

[Order Form](#)

Date

11/21/2024