

Description



This incredible all natural Pepperoncino Garlic Fused Olive Oil is produced by crushing the olives, peppers, and garlic simultaneously in the same press without the use of any added essences. This process allows for the essential oils from the peppers and garlic to harmonize with the oil from Coratina olives (which lend a hand in the heat behind this oil) The producer hand harvests olives from their grove in Andria, near the Adriatic coast.

Uses & Highlights

- We are so excited to offer this Fused Oil to our customers!
- A perfect harmony of hot red peppers and Italian garlic.

- The flavor has the heat that you all have been asking for: an immediate zing of hot pepper that builds and lingers, with a pleasant but not too intense garlic flavor.

Pricing

100 ml. \$10.00 | 375 ml. \$24.95 | 750 ml. \$47.90

Perfect Pairings

[Fig Riserva Balsamic Vinegar](#)

[Pear White Balsamic Vinegar](#)

[Sicilian Lemon White Balsamic Vinegar](#)

See More [“Perfect Pairings”](#)

Use by Date: 12 Months from Purchase Date

Source: California

[Order Form](#)

Date

12/05/2024