

OLIO EVO FRATEPIETRO



CODE	93258
COUNTRY OF ORIGIN	Italy, Apulia
WEIGHT	500 ml

Sophisticated blend of Coratina and Cerignola, with a slightly fruity flavor

DESCRIPTION

Blend of Coratina and Cerignola

APPEARANCE

Yellow with golden highlights, leaning towards green

TASTE

In the mouth, you are enveloped by notes of almonds, but above all, freshly cut grass, with a spicy and slightly bitter finish

PRODUCER

Azienda Agricola Fratapietro - Cerignola (FG) - Puglia

OUR SELECTION

We are well acquainted with Valentina and Andrea Fratapietro for the beautiful Cerignola olives. However, for some time, we have wanted to introduce you to their extra virgin olive oil, a refined blend of Coratina and Cerignola, with a slightly fruity taste and a slightly bitter and herbaceous aftertaste. The cold-extracted blend is the perfect combination of scents and flavors typical of Puglia

SUGGESTIONS

The spiciness and bitterness of the Coratina are well-balanced by the sweetness of the Cerignola olive. The result is a harmonious oil that pairs well with white meats, salads, vegetables, steamed or grilled fish, fresh cheeses such as mozzarella and ricotta, pickled peppers, and warm bruschettas with homemade bread