

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 Fratepietro - Cerignola (FG) - Puglia
OUR SELECTION	We are well acquainted with Valentina and Andrea Fratepietro 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
