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Featured Recipes

Seasons Strawberry Fruttato Shrub



Upcoming Events

Get these recipes and dozens more

₹ love the choices! The creative combinations are wonderful, and add a very unique element to whatever l am preparing. Fron – Lancaster, PA



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PREMIUM OLIVE OILS & VINEGARS

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Olive Oils Agrumato Style Olive Oils Super Premium Varietal EVOO Infused EVOO View All

Specialty Oils

Specialty Oils View All

Vinegars
Whole Fruit Balsamic Vinegars
Dark Balsamic Vinegars
White Balsamic Vinegars
Apple Cider Vinegar
Wine Vinegars
View All

Accessories

Accessories View All

Gift Card View All

Gift Sets Gift Basket Seasons Gift Box Bottle Sets View All

Perfect Pairs Classic Pair Winter Warmth View All

Salts & Seasonings

Seasonings View All

Pantry Aperitivi Olives Vinaigrettes View All

Pasta Pasta Marella View All

Events Annapolis, MD Bethesda, MD Bethlehem, PA Lancaster, PA Morristown, NJ View All

Party Favors

Nutrition Facts (NF)
Dark Balsamic (NF)
Extra Virgin Olive Oil (NF)
Infused Olive Oil (NF)
White Balsamic (NF)

Agrumato Style Olive Oils

The term Agrumato is Italian and originally referred to a process developed in Italy of simultaneously crushing lemons or oranges with olives to produce exceptionally flavored olive oils. In addition to citrus, today this term is also used to refer to oils made with select herbs like basil and oregano, leeks and mint.

The process takes much longer than is usual for producing extra virgin olive oil and the low yield makes this product rare and precious.

To make Agrumato oil, the mill must gather the best hand picked olives along with locally grown and perfectly ripe citrus fruit or fresh herbs. The exact ratios will vary based on the olives being used, the degree of ripeness of the fruit, the type of herb used, as well as other seasonal factors.

All types of Agrumato olive oil are cold-extracted from the best olives picked in Puglia, Italy and pressed, within a few hours, with traditional granite millstones.



Aji Chili Agrumato Olive Oil Agrumato Style Olive Oil



Basil Agrumato Olive Oil Agrumato Style Olive Oil



Italian Cold Smoked Extra Virgin .. Agrumato Style Extra Virgin Olive Oil





Lemon Agrumato Olive Oil Agrumato Style Olive Oil







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