



Olio Extra Vergine di Oliva

Fratepietro

Type	Olive oil E. Virgin
Origin	Italy, Puglia
Producer	Fratepietro Puglia
Contents	50 cl
Article no	16668518

Comments

Agricola Fratepietro's extra virgin olive oil is a medium fruity 100% Italian oil made from Bella di Cerignola and Coratina olives. The blend, extracted cold, is the perfect marriage of typical Apulian aromas and flavours. Balanced taste and intense colour make our evo oil the epitome of high quality and traditional cuisine.

Pairing

Fratepietro Evo oil is ideal for enhancing white meat dishes, salads, vegetables, steamed or barbecued fish, fresh cheeses such as mozzarella and ricotta, pinzimoni and hot bruschetta with homemade bread. It can be used raw or for cooking.