

Blood Orange
Extra Virgin Olive Oil
(Whole Fruit Fused)

Made with fresh Blood Oranges and early harvest Tunisian Chemlali olives. They are crushed together to make this beautiful agrumato - a combination of whole, fresh citrus fruits crushed with olives. A staff favorite!

Uses: Exceedingly versatile; use it on fish and seafood, chicken, fruit, salads and much more. Use in baking in place of any oil to add a citrus zing.

Pairs well with: Cranberry-Pear White Balsamic Vinegar
Dark Chocolate Balsamic Vinegar
Maple Balsamic Vinegar
Espresso Balsamic Vinegar

Base extra virgin olive oil: Single Variety Chemlali
Country of Origin: Tunisia

***All natural. No artificial flavors. No preservatives. No added ingredients.
Naturally Gluten Free. Non-GMO.***