

**Wild Mushroom & Sage**  
**Extra Virgin Olive Oil**

Made with Ultra Premium certified extra virgin olive oil, this oil contains a delicious combination of fresh, herbaceous sage with an array of savory, wild mushrooms including Cremini, Shitake, and Porcini. The result is rich, savory experience that can be used in many applications.

Uses: Try drizzled over cream of mushroom soup, on risotto, roasted potatoes, with poultry, in stuffing, on croutons, over vegetables, and in aioli. It makes an inspired vinaigrette when paired with our Sicilian Lemon White Balsamic Vinegar. Let this oil take your vegetables to a whole new level.

Pairs well with: Sicilian Lemon White Balsamic Vinegar

Base olive oil: Single Variety Arbequina

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