

Olio Nuovo is Here

Olio Nuovo or "**New Oil**" refers to the fresh, unfiltered oil which is released just after the milling of a new harvest of olives. It is distinctly fresh and grassy with a bright green color. Unlike wine, the newer the oil the better it is and the more health benefits that can be gained from consuming it. In Italy this new oil is celebrated and used lavishly during this time of year!

How to use Olio Nuovo?

- Toast or grill some bread (rub a garlic glove on it if you would like), pour OLIO NUOVO over it and add a dash of sea salt - enjoy with a glass of wine! This is a great way to savor the amazing flavor of Olio Nuovo!
 - Mix with red wine or balsamic vinegar in your salad
 - Add flavor to roasted veggies
 - Use as a finishing oil over pasta, soups and more!

How to store Olio Nuovo!

Keep in a cool dark place. This oil is seasonal and meant to be enjoyed during the season. It will keep for 3-6 months when stored properly.

