

# OLIO VERDE®



available from producer in standard 0,5L, small 0,25L  
and sample-sized 0,06L glass bottles; also in 5L tins

# Olio Verde



The original that started it all! Olio Verde is an exclusive olive oil, which has been produced with the same care and attention to detail since 1989. Classic Olio Verde is, quite simply, a top of the line extra virgin: beyond being first and cold pressed, of course, it is also made 100% from precious D.O.P. Nocellara del Belice olives, native to the Castelvetro area in southwestern Sicily. Furthermore, Gianfranco Becchina's exacting and all natural production style remains, to this day, unique. This makes Olio Verde a very pure and special product.

Unfiltered, green, fluid on the lips, palate and tongue, its freshness, cleanliness, authenticity and quality are revealed by its smooth texture and confirmed by its scent, flavor and versatility. Olio Verde is best described as fruity with spice. Its 0,1% acidity is the lowest and therefore healthiest level available, guaranteeing a long shelf-life to the product and ensuring benefits for the body.



European Parliament 'Gold Medal', 1994



Throughout the years, Olio Verde has earned many awards, including the Gold Trophy (NASFT Sofi Award) at New York City's Fancy Food Show in 1998, the first oil ever to have been awarded such an honor.

## Use Olio Verde For All Your Cooking Needs!

- main ingredient in salad dressing · frying, sauteeing and braising
- drizzling over hot soups & grilled meat and seafood
- to bake your favorite cakes

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