

OLIO VERDE®

al limone



available in standard-sized 0,25L
and sample-sized 0,06L glass bottles

Olio Verde al Limone



Gianfranco Becchina has been sharing his exceptional Olio Verde extra virgin olive oil with the world since 1989, but not until later did he decide to try his hand at a lemon instilled version. A testament to his mastery, Olio Verde al Limone, Olio Verde with Lemon, was introduced to customers in 2008 to rave reviews. The green concept, Gianfranco's leitmotiv, found a further interpretation! The same is true, in fact, for both olives and lemons: to catch their flavor and properties at their fullest, the fruit need to be picked green just prior to reaching the purple and yellow ripening stages. By combining plump Nocellara del Belice olives with the peel of his own Femminello Verdello lemons, Gianfranco's green production may yield less "juice", but certainly delivers the best quality.

The Freshest & Zestiest!

Unfiltered and cloudy green upon production, the oil's texture is lusciously fluid, with a fresh, fruity taste, and the added zestiness of green lemons growing on Gianfranco's family estate alongside his olive trees. On the last harvest day, Gianfranco extracts Olio Verde al Limone at his mill: thinly peeled lemon zest, rich in essential oils, joins the olives in the crusher. Olio Verde al Limone is the result of two fruit coming together to make one outstanding extra virgin olive oil.



And we are not the only ones who think so! At the 2010 Fancy Food Show in New York City, Olio Verde al Limone was awarded NASFT's Gold Trophy (SOFI AWARD).

Try Olio Verde al Limone

- as the main ingredient for a light and refreshing salad dressing
- drizzled over white meat & seafood, steamed greens and legumes
- in our citrus plumcake recipe (keeps it incredibly moist)
- for basting and marinating

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