

Basso Extra Virgin Olive Oil

This exceptional olive oil blends the finest olives from three European countries. From Italy, it features the Ogliarola and Coratina varieties from the Puglia region. Ogliarola is typical of Agro Bitontino and the center/south-west of Bari province, while Coratina is common in the northern area of Bari's province. From Spain, it includes Arbequina and Hojiblanca varieties. Arbequina is prominent in Catalonia and also grown in Aragon and Andalusia, while Hojiblanca, meaning "white leaf," is typical of Andalusia, mainly cultivated in Seville, Cordoba, and northern Malaga. Lastly, from Greece comes the Koroneiki variety, known for its productivity and excellent organoleptic qualities, ripening from mid-November. This versatile oil is perfect as a raw condiment for meats and fish, in the preparation of sauces or soups, and to enhance the flavor of vegetables and side dishes.



Product Details

Item	511601
Brand	Basso
Sold By	EA
Pack Qty	12
Pack Size	1 L
Case GTIN/EAN/UPC	8004123001076
Unit UPC	049248000083
Country of Origin	Various
Shelf Life from Production	N/A
Storage	Dry
Kosher	Yes
Gross Case Weight	20 LB
Ingredients	Extra virgin olive oil.
Website	https://bit.ly/3RjhcRE