

Melchiorri Extra Virgin Olive Oil: Intenditore (Special Order*)

L'Intenditore, "the connoisseur," is a rare and high-end extra virgin olive oil crafted from 100% cold pressed Moraiolo olives. This D.O.P extra virgin olive oil [Protected Designation of Origin] is produced along the pre-Apennine foothills extending from Spoleto to Assisi in a small area of Umbria. Its mild-medium pungency is accented by a fruity taste with undertones of floral, almond and fresh grass. Its delicate characteristics make it ideal for fish, mozzarella cheese and salads. Melchiorri's most prized filtered oil is available only in limited quantities.



Each bottle of Melchiorri olive oil is derived from hand-picked olives of the Moraiolo, Frantoio, and Leccino olive trees. The Umbrian climate is particularly favorable for harvesting some of Italy's most distinguished olives for oil pressing. Following an ancient tradition, the olives are crushed by means of a granite millstone, achieving extra virgin olive oil after the first cold press.

Product Details

Item	580384
Brand	Melchiorri
Sold By	CS
Pack Qty	12
Pack Size	500 ml
Case GTIN/EAN/UPC	10812244021102
Unit UPC	812244021105
Country of Origin	Italy
Shelf Life from Production	18 months
Storage	Dry
Kosher	No
Gross Case Weight	24 LB
Ingredients	Extra virgin olive oil.
Availability	*Special Order - Please contact your sales representative for more information.