

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

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| 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. |