

# FRUTTATO

## EXTRA VIRGIN OLIVE OIL



### SENSORY PROFILE

This fruity extra virgin olive oil comes from olives in the first stages of ripening, creating a full-bodied and decisive aromatic oil that is pleasantly spicy with a slight bitter after taste. This medium bodied oil with an emerald green hue pairs well with strong flavors. It is perfect on bruschettas, salads, red and other grilled meats, and legume soups. In cooking, it should be used for the preparation of sauces and fried food.

**Olive Varietals:** Moraiolo, Leccino, Frantoio

**Oleic Acidity:** 0.36%

### TRADITION

The company was founded in 1985 by eight generation olive growers. A cooperative that brings together 59 local growers located in Trevi, a small town in Umbria. The olives grow in stony, well-drained soil and are hand-harvested, then pressed within 12 hours using cold extraction. The harvest takes place between mid-late October. The oil is not certified DOP which allows them to save money on the certification cost. It is specifically designed for chefs and restaurants, designed for higher consumption.



REVISED 3/27/2026

### 2021, Tre Foglie Best Olive Oils - Best Quality Olive Oil for Price by Gambero Rosso

ITEM NO	80250
UPC	740913001342
CASE	22 x 150ml

ITEM NO	80251
UPC	740913001359
CASE	11 x 250ml

ITEM NO	80252
UPC	740913001366
CASE	8 x 500ml

ITEM NO	80257 (bottle)
UPC	740913001373
CASE	6 x 500ml

FOOD SERVICE SIZE	
ITEM NO	80255
CASE	2 x 5L