

CEPPO ANTICO EXTRA VIRGIN OLIVE OIL



The Marco family has been producing olive oil for five generations. Originally recognized for its superior quality at the International Exposition held in Genoa in 1914, The Marco family has continued to maintain this high standard in their olive production.

Located near the charming village of Albegna, between San Remo and Savona, the olive groves are perched above the white sand beach and azure shoreline of the Mediterranean Sea. During Roman times, Albegna was one of the most important centers of trade and culture in western Liguria. It was also the birthplace of the great Emperor Petrinex. The region benefits from the sub-tropical breezes flowing off the Mediterranean, allowing for a very temperate climate. This is an ideal environment for growing olive trees, especially the

Taggiasca, Colombara, and Rignola cultivars. The Marco family handpicks the olive fruit at the black purple stage, usually in early January. The olive fruit is crushed into a paste under stone wheels. The paste is then centrifuged--separating the oil from the water and solids. The oil is filtered and decanted into stainless steel holding tanks. After the oil has mellowed for 4-6 weeks, it is bottled.

- Region: Albenga, Liguria
- Olive cultivars: Rignola, Colombara, and Taggiasca
- Filtered, 500 ml/16.9 oz
- Description: Golden in color, with notes of sweet almond on the palate, lending to the delicat finish with a faint flower nose. A restrained but well rounded oil, close to the French style, that suggests everyday use.
- Traditions: Perfect for pairing with poached sea bass or halibut, ideal for making mayonnaise and pesto, or try substituting for other vegetable oils in baked goods.