

AGRUMATO®

Extra Virgin Olive Oil & Citrus

Manicaretti
Italian Food Importers

ABOUT THE PRODUCTS

Inspiration for AGRUMATO® came from Abruzzo, where at the end of a crushing season, some olive farmers pressed lemons in their mills together with olives to purify the stones and presses. AGRUMATO® is made with olives and citrus carefully selected for ripeness and variety. The whole citrus fruits are then crushed simultaneously with olives in a state-of-the-art *frantoio*, resulting in an exquisite, versatile olive oil loaded with the aroma and flavor of fresh citrus.

WHY WE LOVE THEM

AGRUMATO is the original—a bold, bright, vivacious condiment that captures the essence of peak-season citrus. Its crisp freshness is achieved by the whole-fruit crushing process, which is very different from the more common infusion method of some flavored oils. AGRUMATO® brightens dishes like no other oil.



AGRUMATO® LEMON

#40513, 200 ml/6
#40505, 500 ml/6



AGRUMATO® BLOOD ORANGE

#40515, 200 ml/6



AGRUMATO® TANGERINE

#40507, 200 ml/6



AGRUMATO® CITRON

#40503, 200 ml/6

ABOUT AGRUMATO®

From LANCIANO, ABRUZZO

AGRUMATO® carries an Abruzzo tradition into the kitchens of American chefs and cooks. When Francesco Ricci began bottling citrus oil, he created the name AGRUMATO®—from agrumi, which means “citrus” in Italian—as the brand name for the oils. In 1992, the first production of AGRUMATO® was packed and shipped to the United States, introducing food lovers everywhere to the unique extra virgin olive oil pressed with citrus.

BUON APPETITO

Ways to use these products in your kitchen

- Pour **Agumato® Lemon** over foccacia studded with thin slices of lemon & briny olives.
- Drizzle **Agumato® Blood Orange** over vanilla gelato or orange sorbet.
- Use **Agumato® Tangerine** to dress a simple salad of winter chicories & blood oranges.
- Drizzle **Agumato® Citron** over scallop crudo, grilled fish, or seafood stew.

Manicaretti Italian Food Importers
5332 College Avenue, Suite 200
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Visit manicaretti.com for more information
p. **1.800.799.9830** | f. **1.510.655.2034**
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SHELF TALKERS

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Manicaretti
Italian Food Importers

Agrumato

Extra Virgin Olive Oil Pressed with Lemon from: Abruzzo, Italy



Whole lemons are pressed *with* olives, capturing the fruit's essential oils and juice in the resulting extra virgin olive oil. A vivacious condiment.

Uses: Pair with fresh cheeses like burrata or chèvre. Toss with fettucine and seafood. Mix with chopped herbs to make a dipping sauce.

Agrumato

Extra Virgin Olive Oil Pressed with Blood Orange from: Abruzzo, Italy



Whole Sicilian blood oranges are pressed *with* olives, sealing the essential oils & juice in the resulting extra virgin olive oil. A unique condiment!

Uses: Drizzle over squash puree. Flavor a grilled salmon or scallops. Use to make an olive oil cake. Serve over vanilla gelato or orange sorbet.

AGRUMATO

Extra Virgin Olive Oil Pressed with Tangerine from Abruzzo, Italy



Whole tangerines are crushed together *with* olives, sealing the fruit's essential oils and juice in the resulting extra virgin olive oil. Full of bright citrus flavor and subtle sweetness.

Uses: Drizzle over grilled seafood or toss with bitter chicories. Serve atop vanilla gelato or chocolate mousse.

AGRUMATO

Extra Virgin Olive Oil Pressed with Citron from: Abruzzo, Italy



Citron is an unusual citrus fruit, beloved for its distinctive thick skin & fragrance. Whole citrons are pressed together *with* olives to capture the citrus' essential oils. Bright lemon-lime flavor with a subtle herbaceousness.

Uses: Drizzle over grilled or raw fish. Delicious over gelato and granita.

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