

SHELF TALKERS

PRINT AND CUT TO HANG ON YOUR SHELF

Manicaretti
Italian Food Importers

OLIO VERDE

Freshly Pressed Extra Virgin Olive Oil from: *Castelvetrano, Sicily*



A monocultivar oil made with Nocellara del Belice olives (AKA Castelvetrano). Aromas of grass lead to forward notes of artichoke, green walnut, and herbs—green Italian parsley!

This is *olio nuovo* (new oil) - the year's first, newly-pressed olive oil. It is the freshest, greenest, liveliest olive oil you will have all year!

FRESCOBALDI LAUDEMIO

Freshly Pressed Extra Virgin Olive Oil from: *Tuscany, Italy*



A knock-your-socks off explosion of green flavors—fresh olive, green grass and artichoke. The greenness, pepperiness, and delightful bitterness are held in impeccable balance.

This is *olio nuovo* (new oil) - the year's first, newly-pressed olive oil. It is the freshest, greenest, liveliest olive oil you will have all year!

TITONE

Freshly Pressed Extra Virgin Olive Oil from: *Trapani, Sicily*



Complex and balanced, Titone is brilliant with the aromas of green herbs (rosemary, sage, and bay leaf), tomato leaf, and olive leaf. It ends with a long, clean, lingering spiciness that sings in the mouth.

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CAPEZZANA

Freshly Pressed Extra Virgin Olive Oil from: *Tuscany, Italy*



Four olive varieties—Frantoio, Leccino, Moraiolo, and Pendolino—blended for a complex play of green almond, tart green apple, ripe black olives and chicory, with a pleasant warm finish.

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