



Agrumato

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

Agrumato Lemon is made by pressing whole lemons *with* olives, capturing the fruit's essential oils and juice in the resulting extra virgin olive oil. This is a vivacious condiment that captures the true essence of peak-season citrus.

Uses: Pair with fresh cheeses like burrata, ricotta, and fresh chèvre. Toss with fettucine and seafood for a delightful pasta dish. Mix with chopped herbs to make a wonderful dipping sauce or marinade.