Frantoi Cutrera crafted this 100% Nocellara del Belice extra virgin olive oil exclusively for Manicaretti. All stages of oil production are carried out in minute detail by the Cutrera family. The harvest is stringently done by hand so that the delicate fruit is not damaged before being cold-pressed at the family’s mill within six hours of being picked.

**Olive cultivar:** Nocellara del Belice

**TASTING NOTES**
An outstanding grassy olive oil. The pronounced flavors of green tomato and cardoon follow herbaceous, tomato leaf aromas, and the oil finishes with a persistent spiciness.

**2020 Award:**
*Gold Medal* - LA International Olive Oil Competition

**ABOUT FRANTOI CUTRERA**
from CHIARAMONTE GULFI, SICILY

Frantoi Cutrera’s oils are the result of a harmonious collaboration between the Sicilian sun, climate and land, and the passion of the Cutrera family. Since 1906, the family has been at the heart of the cultivation of olive groves in Chiaramonte Gulfi in southeastern Sicily. Today, the third generation is dedicated to producing high-quality extra virgin olive oil by perfectly balancing tradition with innovation.

**BUON APPETITO**
Ways to use this product in your kitchen

- Ideal for drizzling over salmon carpaccio sprinkled with Sicilian capers.
- Brush over grilled chicken and grilled fish.
- Use as a finishing oil for pasta al pomodoro (pasta with fresh tomato sauce).
**Tasting Notes:** A medium-intensity monocultivar oil made from Nocellara del Belice olives. Herbaceous aromas, green tomato flavor & a persistent spiciness.

**Enjoy:** Drizzle on salmon carpaccio, grilled fish & pasta al pomodoro.