

calendar

New Products



The very best in Italian oil, from tree to table, naturally.

706716	Mandarin Infused EVOO 100ml	12 PER/CTN	8001056000671
706717	Chilli Infused EVOO 100ml	12 PER/CTN	8001056000787
706718	Rosemary Infused EVOO 100ml	12 PER/CTN	8001056000794

The Colonna Estate has produced a range of citrus and spice infused oils since 1990. Untreated fresh citrus fruits are separated according to type and then added to the olives before they are milled so that the oil from the peel of the fruit is naturally blended with the oil from the olives. Same process for the chilli. These oils have many applications including; marinades for fish, seasoning pasta and vegetables or for adding notes of citrus to cakes and biscuits.

706719	Molensis EVOO 750ml	6 PER/CTN	8001056000299
--------	---------------------	-----------	---------------

A limited edition oil to celebrate Marina Colonna's 25 years of commitment to her Estate in Molise. Made from a blend of Frantoio and Gentile di Larino olive varieties, the bouquet presents a good charge of green and herbaceous fruitiness, with clear notes of green tomato and artichoke. It has a medium intensity fruity flavour with hints of unripe almonds and grass. Its balanced bitter and pungent notes make this oil ideal and versatile, at its best "a crudo", drizzled on your favourite dishes. Perfect to finish dishes such as meat or fish carpaccio, steak tartare and barbeques or to enhance the flavor of soups, vegetables and salads.