



*the surprising, the classic, the rare.*

### **Librandi Organic Extra Virgin Olive Oil - Calabria**



The Librandi family has been running this beautiful farm since 1960. Now under the helm of the two 30-something sisters, Angela and Lucia, it has been transformed to a completely organic farm that over the past few years has been accepting awards for the top Organic extra virgin in national and international competitions. This year is no different as they have been awarded the prize as **Best Extra Virgin Olive Oil from Organic Farming** by Flos Olei\*.

**Production area:** Vaccarizzo Albanese (CS), Calabria, Italy

**Olive cultivar:** Nocellara del Belice

**Description:** Intense limpid golden yellow colour with warm green hues. Its aroma is complex and round with lots of medium ripe tomato. The taste is elegant and strong with vegetable tones throughout. Bitter almond finish. Robust intensity.

Ideal with marinated seafood, first courses, poultry, roast meats and mature cheeses.

\*Ranked 97/100 by Flos Olei 2010 - guide to the world's best extra virgin olive oils. 2010 edition. Edited and published by Marco Oreggia.

Available in 500ml and 750ml dark glass bottles.