



A SQUEEZE OF OLIVES.
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Classico

Extra Virgin Olive Oil

Classico Extra Virgin Olive Oil is easily recognizable thanks to its balanced and harmonious sensorial characteristics and intense, versatile flavour. The pleasant notes of freshness recall the smell of freshly cut grass.

High shelf rotations combined with an indisputable quality brand image make it a top preference in modern distribution chains. With a truly balanced flavour it really complements any dish and is always a consumers favourite. For all these reasons Classico is the best selling Extra Virgin Olive Oil in the Italian Market.

A real number 1*!





Anfora

Olive Oil

Anfora Olive oil is a blend of refined Olive Oil obtained through the most advanced refining process and good quality Extra Virgin Olive Oil is the most resistant oil for frying at high temperatures compared to the majority of seed oils. In fact, the temperature at which this oil begins to deteriorate and release harmful substances is higher and this allow frying at high temperatures leaving food crispy, light and tasty.

Thanks to its particular delicacy Anfora Olive Oil doesn't affect the natural flavour of dishes and can be used for both frying and cooking.





Mild & Light Olive Oil

Mild & Light Olive Oil is a blend or refined Olive Oil obtained through the most advanced refining process and a small quantity of good quality Extra Virgin Oil. It has a very gentle and mild taste and a pale yellow color which make it perfect for light taste cooking and golden crispy deep frying. Olive Oil is the most resistant oil for frying at high temperature compared to the majority of seed oils. In fact, the temperature at which this oil begins to deteriorate and this allow frying at high temperatures leaving food crispy, light and tasty.

In a healthier diet, it is ideal for all sort of savoury and sweet recipes.

