

HOW TO BUY EXTRA VIRGIN OLIVE OIL

Fraud is pervasive in the Italian olive oil industry. Our mission is to find the very best olive oils produced in Italy and offer these for sale to the public. The following information is provided to assist in your quest for authentic Italian extra virgin olive oil.

- It is important to know where your Italian extra virgin olive oil originates. At olio2go, we work directly with more than 70 producers, from all olive-growing regions of Italy, who take great care with their small batch productions and most produce a limited supply of authentic extra virgin olive oil, #knowtheproducer
- Genuine extra virgin olive oil (EVOO) is “first cold press”. No heat is used in extracting the oil from the olives.
- Extra virgin olive oil is the highest quality and most expensive olive oil classification. It is important to distinguish between vibrant authentic extra virgin olive oil and mediocre extra virgin olive oil that is available in most grocery stores.
- Look for a harvest date; fresh is best.
- Select EVOO by region or flavor profile.
- Authentic EVOO is packed with flavor notes including floral, grassy, sweet, robust, and herbaceous.



Select from Fonte di Foiano, Olivastro, and Primo for outstanding flavorful extra virgin olive oil.

Fonte di Foiano

Classic robust Tuscan with spicy, bitter, and peppery notes

Quattrociocchi Olivastro Organic

From Lazio, the region of Rome

Notes of herbs, lush flavor

Frantoio Cutrera Primo DOP or Double (Organic)

Lush grassy notes with elements of tomato leaf, a favorite

olio2go®

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