

Wild Mushroom and Sage Olive Oil

Infused with UP Certified Arbequina EVOO

Delicious combination of fresh herbaceous sage paired with an array of savory wild mushrooms. The result is a sumptuous, savory experience. Try drizzled over cream of mushroom soup, on risotto, stuffing and aioli. Notes: It makes inspired vinaigrette when paired with our Sicilian Lemon White Balsamic Vinegar. Let this oil take your vegetables to a whole new level.

Made with Certified Ultra Premium, ultra fresh, extra virgin olive oil from our collection blended in small, artisan batches with *100% natural, organic compatible flavor.*

60 mL- \$7 • 200 mL- \$12 • 375 mL- \$17 • 750 mL- \$28

