

## Extra Virgin Olive "New Oil" (Olio Nuovo)

You don't really know olive oil until you've tasted *Olio Nuovo*. This first-of-the-season pressing is the true essence of olive oil: It is fresh, fruity and pleasantly bitter and released only once a year, right now! New oil has a pungent, fruity, rustic character long famed by the Italians. In Northern Italy it is referred to as *Olio Nuovo*, in Southern Italy as *Olio Novella*. Olive oil in this stage is still rich with suspended particles of chlorophyll-laden olive essence that gives it a bold, green color with intense, rich olive flavor. Olio Nuovo is the freshest extra virgin olive oil possible— straight from the olive press. Think of it as extra virgin olive oil that has not had time to rest; cloudy with unsettled particles of antioxidant polyphenols. The color varies from lime green to creamy gold, depending on the varietal and when it is harvested.

The 2020 crop is very light. This vintage will be in short supply. We pick our olives when the color reaches 80 percent black to 20 percent green olive combination on the trees.

Our extra virgin olive oil has won gold medals at the Central Coast's Mid-State olive oil competition and one year it won "Best in Class". Our extra virgin olive oil is buttery and unctuous with an explosive peppery finish. It should be enjoyed at its heightened color and flavor in some simple but traditional ways... a good loaf of rustic bread, sliced and grilled, then slathered with the new oil and a pinch of grey salt. Or, on a salad of fresh tomatoes, buffalo mozzarella and basil. For the purists, like some of us, we like to sip it from a cup right from the mill. We look for the intense pepper on the finish and chuckle at who will cough first. Enjoy this once a year, highly anticipated delicacy.

'New Oil' will only be available for two weeks.

Purchase price \$35 for 375ml

Order at [Passionedivina.com](http://Passionedivina.com)