



EXTRA VIRGIN OLIVE OIL

Peranzana

P“Peranzana” extra virgin olive oil is known for its balanced taste. It’s immediately remembered for the sweet taste, a balanced olive oil and elegant on the palate. “Peranzana” extra virgin olive oil is cold extracted within 2 hours of harvesting from olives from the land of Santa Perpetua in the countryside of Trani.

This extra virgin is characterized by a green color with reflections yellow gold with notes of tomato. It is versatile in the kitchen, ideal for cooking and for use raw. In particular it goes well with tartare, steamed fish, raw fish, white meats, delicate sauces.