

# Taggiasca Olives Pitted in Extra Virgin Olive Oil



Taggiasca olives are small dark olives with a distinctive, earthy taste. A delicate olive without the slightest hint of bitterness, pitted and presented in a delicate northern Italian extra virgin olive oil.

This Italian olive is delicious in salads or antipasti trays. Ideal also to complete pasta sauce.

It is served with porck, chicken, pasta, seafood, or other "high cuisine" preparations.

Probably one of the best dark olives, small hand-picked Taggiasca olives of varying color, from gray-beige to dark brown. After harvesting, they store in brine for six months in old baroofas to remove the bitter substances. The wine barrels also give them a certain sweetness. Then they are pitted and placed in the best olive oil. Their taste is spicy and nutty.