**Whole Greek Oregano**

**Agrumato Olive Oil**

**Whole Herb Fused**

Made with fresh oregano crushed with early harvest, fresh picked Greek olives, using 100% mechanical cold extraction methods. Fresh, bright and herbaceous – this is by far one of the most difficult flavors to translate into an oil because the essential oil of oregano rarely if ever tastes like the fresh herb, whereas this cold pressed agrumato oregano is spot on. We are amazed on how beautiful this oil has turned out, it has pulled out the earthy and delicate flavors of the oregano creating an amazing fused oil. Fantastic anywhere you’d like the fresh, herbaceous flavor of oregano. Use in marinades, salads, for bread dipping, brushed on vegetables, with poultry, and more. Pairs great with the Sicilian Lemon Balsamic, Strawberry Balsamic, or Grapefruit White Balsamic.

 **“BRONZE” – Los Angeles EVOO Competition.**

**Product of Greece**

**All Natural,**

**No artificial flavors or additional ingredients**