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**BEST OF CLASS**

**Whole Greek Sage**

**Agrumato Olive Oil**

**Whole Herb Fused**

Made with fresh wild sage crushed with early harvest, fresh picked Greek olives, using 100% mechanical cold extraction methods. This oil has captured the best qualities of sage without the woodsy, resinous and almost chemical like tasting flavor that an essential oil (flavor) would typically have. This agrumato process has kept the delicacy and romance that is true to this herb and is beautifully translated in this fused oil. Perfect with poultry, pork or lamb. Spectacular drizzled over sautéed vegetables, mind-blowing with roasted potatoes. Pairs well with the Sicilian Lemon White Balsamic, Key Lime White Balsamic and Pomegranate Dark Balsamic.

**BEST OF CLASS “GOLD” – Los Angeles EVOO Competition.**

**Product of Greece**

**All Natural,**

**No artificial flavors or additional ingredients**