**Mani Orange Olive Oil**

**Whole Fruit Fused**

A generationally grown orange from the Mani peninsula of Greece, this oil is romantically fused with the Athinolia Olive. This is a beautiful extremely early November harvest citrus agrumato – a combination of whole fresh citrus fruits crushed with early harvest olives. This oil is exceedingly versatile; can be used for baking, on seafood, chicken, pork, salads and so much more. Enjoy this blended with our Cranberry-Pear White Balsamic Vinegar, Lemongrass Mint White Balsamic or Honey Ginger White Balsamic.

**Product of Greece**