

New Oils & Vinegars

Vinegars



VVMA - Villa Manodori Artiginale 12/8oz

Made using Trebbiano grape must and red wine vinegar. Aged 9 years in series of oak, chestnut and juniper barrels. Perfectly balanced with a rich, sweet and tart balsamic flavor and a thick, syrupy consistency. Works well in both cold and hot preparations. Perfect accompaniment to greens, vegetable, aged cheese and fresh fruit.



VCBSF - Cavalli Soft & Fruity Balsamic 6/8oz

Produced by Giovanni Cavalli, the son of Ferdinando Cavalli, the legendary founder of the Reggio Emilia Consortium Cavalli name and reputation assures the highest quality of Balsamic Vinegar. Produced solely from the grape must of Trebbiano grapes, this balsamic is the aged for 18 months. A perfect balance of flavor, more sweet than sour and less acidic than other balsamic.



VABPF - A L'Olivier Basque Pepper Vinegar 6/8.4oz

Made from peppers of the Basque region of France. 40% pulp of red peppers and white wine vinegar. Complements meats, like rack of lamb, poultry and calamari. Pairs well with basil infused oils and adds zip to a Bloody Mary!

Vinaigrettes

A unique and perfect blend of A L'Olivier proprietary infused oils and fruit pulp vinegars



A L'Olivier Vinaigrettes 6/6.76oz

- VACL Coconut & Lime
- VAPB Pineapple & Basil
- VAML Mango & Lemongrass

Spanish Oils



OLES - L'Estornell Smoked EVOO 6/8oz

From Lerida, Spain, a perfect blend of Arbequina (80%) and Picual (20%) olives, smoked over pine cones. Fruity with a delicate smokiness. A great finishing oil for grilled meats and vegetables.



OMGD17 - Marqués de Griñón Duo EVOO 6/17oz

From Toledo, Spain, named "DUO", this oil is a blend of Arbequina (90%) and Picual (10%), made with olives that are fully ripe to give it a fruity aroma with hints of almond and banana. It is delicate and balanced with a mild intensity and length.