

FABBRI
LUCCA

The history of Fabbri oil began in the early sixties in Lucca. It has always been a family run company born in Tuscany, the most famous oil region in the world, where people know about oil and how to evaluate it. In order to respect this culture we have focused our attention on the quality of our products and have put the greatest trust in our customers, in their ability to choose...one bottle among many, but different just as the act of choosing is different.

MARE
Pleasant notes of orange flowers and fresh walnuts. Very elegant oil, delicate fruitiness, reminiscent of tomato, unripe banana, with a hint of wild vegetables. As this is a delicate, excellently balanced oil, it goes especially well with fish-based dishes or dishes with a delicate flavour. Its gentle fruitiness makes it suitable on raw or steamed crustaceans. Ideal on vegetables and seafood salads, on boiled octopus with white beans. Also excellent with fish boiled or cooked in a salt crust. It blends perfectly with thinly sliced raw fish. Single variety Biancolilla/Cerasuola. © Fabbri - 100% Italian



FABBRI ORGANIC
Elegant notes of artichokes and unripe tomatoes cloaking a slight hint of almonds. A harmonious oil, generally sweet, a little spicy with a with a slight touch of bitterness coming from the fruitiness of the olives. In general, this oil has a medium fruitiness which makes it suitable for many Mediterranean dishes. It could be described as being for general use (soups, boiled meats, simple risottos, salads without pronounced flavours). It is also good with fish. Enjoyed by people who prefer milder oils. It can also be used for dishes with stronger flavours. **USDA CERTIFIED.**



SIGNUM
Pleasant hints of artichokes and fresh fruit with an underlying warm note of ripe olives. Intense and delicious fruitiness. The marked fruitiness and complexity of taste coming from healthy green olives make this oil particularly suitable for a high quality cooking. With all kinds of soups and grilled meat, "Toscano" oil brings out the full flavour. Perfect as a dressing for enhancing the flavour of raw vegetables. Produced in Tuscany from Tuscan olives from the hills of Florence. The origin of this oil is guaranteed by us and by the Tuscan Oil Consortium and Certiagro.



TERRA
Rich notes of spring fruit and almonds. Intensely pleasant and fruity with a fine taste of wood berry, artichoke and a hint of wild vegetables. Overall a flavour of great complexity and harmony. The combined sensation of olive fruitiness and its velvety, but decisive flavour, suggest its use with traditional cuisine. Excellent with raw meat dishes or spicy cold meats, with bread soups and beans soups, strizzled on savoury vegetables soups. Interesting with mature cheese. It is enhanced on barbecued meats and especially on red T-bone steak. Single variety Coratina-Apulia - 100% Italian



NOBILIS
Balsamic vinegar of Modena made with organically produced grapes. It has been aged over a long period of time in wooden casks, following traditional methods and using only the best quality guaranteed organic wine musts. It goes especially well with escalopes of meat and game. It exhails wonderfully fillet of fish sauté or roasted. Very good with raw vegetables, thin slices of parmesan cheese and also drizzled over sorbets, ice cream and fruit salads. **USDA CERTIFIED.**

JAETUS
Balsamic Vinegar of Modena, like the best quality wines, is obtained from the selection of the best organic grapes of Trebbiano and Lambrusco. The must is cooked, then and cooled in wooden casks. Incomparable dressing, with extra virgin olive oil, for cooked and raw vegetables. It exhails grilled steaks and escalopes. Strawberry and Parmesan cheese will be refinedly flavoured by its unique aroma. **USDA CERTIFIED.**



DUCA DI SANT'ILARIO
White wine vinegar made with organic grapes. This vinegar is produced with selected white wines and traditional methods. Excellent in the preparation of sauces and marinades. Together with extra virgin olive oil it becomes an extraordinary seasoning for grilled meats, salads and raw vegetables in general. **USDA CERTIFIED.**

**Olio Fabbri Ships Fedex Ground Mon-Fri
NO REFUSALS/NO RETURNS
DAMAGE CLAIM MUST BE FILED WITHIN 48 HOURS**