



KEY:									
	RED MEAT	WHITE MEAT	SEAFOOD	PASTA/RICE	HARD CHEESE	SOFT CHEESE	ROASTED VEGGIE	RAW VEGGIE	SWEETS

COLAVITA

Olive Oil & Food Pairing Guide

COLAVITA
a trusted family brand,

FLAVOR PROFILES OF OUR OLIVE OILS



PREMIUM SELECTION EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Harmoniously balanced flavor, pleasantly full-bodied and persistent but not aggressive, with herbal notes.



## MEDITERRANEAN EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Smooth and full-bodied. Starts sweet, turns slightly bitter, with an almond finish.



PREMIUM ITALIAN EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Bold flavor with a fruity aroma with a peppery finish. Pairs best with roasted veggies, hard cheese, serves as a finishing ingredient on most meats and seafood.



## CALIFORNIAN EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Fruit forward flavor profile with a subtle peppery finish. Best used as finishing ingredient on roasted veggies and white meats



PURE OLIVE OIL

~~~~ flavor profile ~~~~~

A delicate, mild flavor with high quality and versatility. It can be used to sauté, fry, grill, or bake.



## PORTUGUESE EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Smooth olive flavor with a slightly peppery finish. Perfect for roasting, baking, dressing, and marinades.



SPANISH EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Grassy and citrus aroma with a light flavor and slightly peppery finish. Perfect for roasting, baking, dressing, and marinades.



## GREEK EXTRA VIRGIN OLIVE OIL

~~~~ flavor profile ~~~~~

Pressed from Koroneiki and Kalamata olives grown in the Crete and Sparta regions of Greece. Smooth and fruity with a slightly peppery finish and a grassy aroma. Pair with salad, fish, lamb, and sheep's milk cheeses.