

# condiments

## FRATELLI Carli

The Fratelli Carli (Carli Brothers) company is based in Liguria, Italy. Liguria is on the northwest coast of Italy, bordering France. The Carli family has been producing outstanding olive oil since 1911. The combination of traditional values and state-of-the-art production processes has made Olio Carli the largest olive oil mail-order company in Italy.

Known for its full flavor it is made from 100% fresh ripe olives. The strictest legislation allows a maximum acidity of 1% in Extra Virgin Olive Oil, the acidity allowed by Carli in its olive oil is a maximum of 0.3%.

Try it on salads, raw vegetables, seafood - even meat and fish, giving them a delicious taste and aroma.

### *Extra Virgin Olive Oil*

6/750 ml

05-5202



Olio Carli takes fresh basil from Liguria and blends it with their delicious olive oil, pine nuts, cheese, garlic, and salt to make an extremely fresh tasting pesto. Carli's pesto contains no preservatives or colorants, yet it maintains a fabulous dark green color.

### *Pesto Sauce*

4/4.6 oz

05-7884



Fratelli Carli's Pâté di Olive is simply made with carefully ripened olives and extra virgin olive oil that are pureed until smooth, leaving it with the clean, pure, fruity flavor of olives. Tapenade is used as a condiment and can be served with vegetables, fish, or meat.

### *Black Olive Paste*

4/4.6 oz

05-7885