

THE OLIVE AND THE GRAPE

216-771-0778 www.theoliveandthegrape.biz

OLIVE OIL TRADE IN

1. Bring in any bottle, any brand (other than ours), to the Tower City or West Side Market Locations, Friday (2/26) or Saturday (2/27)
2. Any amount of oil left in the bottle qualifies!
3. Receive \$2.00 off any Extra Virgin Olive Oil, 500 ml or 750 ml bottle, in stock
4. Does not include Dipping & Seasoning Oils, Cooking Oils, or Grapeseed Oils
5. Forgot to bring in bottle? There is an easy solution. Purchase the oil on the designated day(s). Ask for a rebate voucher. Bring in the trade in bottle along with the voucher next week and receive \$2.00 cash or credit on your card.

In stock oils (due to snow storms on east coast, 2 shipments have been delayed):

TUSCAN (Filtered) - This oil from Lucca, one of the most respected origins of Italian olive oil. It is **green, and spicy** with hints of artichoke and pepper. It leaves a **peppery** note in the throat. It is our opinion that is one of the best oils coming out of Tuscany! (An unfiltered version of this oil is sometimes available.)

SICILIAN - This Extra Virgin Olive Oil comes from the Castelvetro region of Sicily. It becomes a favorite of all who try it. With its **fruity flavor and rich aroma**, it adds wonderful flavor in all applications. This olive, although fairly "robust", does not have the peppery quality as the Tuscan oil described above.

SARDINIAN – This oil can be described as a “**fruity**”, **smooth** Italian olive oil. Its **balanced qualities** are rapidly making this oil a “customer favorite”.

LEBANESE (Unfiltered) - This **smooth tasting** oil comes from the Litani River region of Lebanon.

PORTUGUESE - This **DOP** olive oil is from the Alentejo region of Portugal. It is **fruity**, with a **hint of earthiness**, and possesses an **herbal peppery finish**. It is produced with a blend Galega, Cordovil, Cabrançosa and Verdial olives.

GREEK (Special Reserve) - Our Greek Extra Virgin Olive Oil is produced only from the finest koroneiki olives from southern provinces of Peloponnesian Greece. This **golden-green** oil is **light and fruity**. It exceeds the acidity criteria by **never exceeding 0.5% acidity**. This producer has been providing exceptional Greek oil for over 130 years.

CRETE – Our Crete (Greek) oil is also produced from koroneiki olives. The olives are grown and the oil is produced in a very small area in western Crete. It is a **DOP** product. The **acidity does not exceed 0.035%**, making it a **lovely, smooth oil**. The addition of this oil to our line is very important to us, as Crete is where the first studies were conducted that led to the *Mediterranean Diet and Lifestyle*.

CALIFORNIAN (Unfiltered) – This unique oil came **highly recommended** from one of our premium suppliers. This oil is a *suggested alternative to the Tuscan (unfiltered)* oil that is currently unavailable. What makes this oil so special is that it is produced from **100% Arbequina olives** (the same olives that produce some of Spain's finest olive oils!) and the olives are sent to the on-site mill immediately after harvest. The hallmarks of this premium oil are its **freshness, fruitiness** and **acidity as low as 0.01%**. The trees are dwarf-growing varietal of those found in **Catalonia, Spain**. It is interesting that this oil comes from a California olive ranch, that is owned by a Spanish family.

SOUTHERN ITALIAN – This Italian oil, product of Puglia, is a **well balanced oil, perfect for everyday use**. For an oil of this quality, it is an exceptional value. (750 ml)

SPANISH - This extra virgin oil has a **mild but tasty blend of Andalusian olives**. This oil has been in Córdoba since the 19th Century, where it has produced a quality oil from the seemingly endless olive groves, which carpet the rolling hills of Andalucía. This extra virgin olive oil is produced by the same producer as the leading national brand of olive oil in Spain. (750 ml)