

Flight 1 - Moulins de la Brague

A - Nunez di Prado

Organically grown with citrusy notes especially grape fruit. - unique, used by the Spanish royal family

<http://nunezdepradousa.com/difference.html>

B- Lochitello -

Sicily - very peppery, probably the strongest- sicily is perfect for olive oil growing - volcanic soils, lots of sunshine

- won gold at L.A. county fair
- single varietal

<http://www.fontanasalsa.it/>

C - Huilerie d'opio

This fruity extra virgin olive oil has a buttery taste with flavor tones of artichoke and fresh almonds. La Brague

<http://www.moulin-opio.com/>

Flight 2

D - Domaine de Marquillani ev
olive oil - Corsica

blending of three olives of various degrees of ripeness
very mellow herbaceous

<http://www.nustrale.com/nustrale/huiles/marquilani.html>

E Soleil d'or of Tunisia

Organic, nutty, slightly peppery

<http://www.onh.com.tn/>

F Kalikoru from Kalamata

Kalitheia, Kalamata. This extra virgin olive oil has a bold, full flavour with a peppery finish and a low acidity level of 0.40%.,

Green, peppery, grassy

<http://www.kalikorioliveoil.com/en/index.html>

Flight 3

G - Morgantino -

Sicily - hand picked olives, three varieties, cerasuola, nocellara, bancolilia

Opalescent green - almonds, green tomatoes, peppery
<http://www.italianmade.com/foods/subcat15023.cfm>

H - il Frantoino dell'Antico Podere di Gremigneto

- from Tuscany

- very small olive grove, olives grown, processed and bottled on premises.

<http://www.ilfrantoino.it/home.php>