



EXTRA VIRGIN

Extra Virgin Olive Oil is produced by the first pressing of the olive fruit through the cold pressing process. Bellissimo Extra Virgin Olive Oil has the perfect balance of flavor that adds a savoury taste to dishes without overwhelming its flavor. Extra Virgin Olive Oil is ideal to enhance the flavor of pastas, salads, sauces and marinades.



PURE

Bellissimo Pure Olive Oil is a combination of selected Virgin Olive Oils refined with an addition of Extra Virgin Olive Oil. It is lighter in color with a milder flavor than Extra Virgin Olive Oil. Bellissimo Pure Olive Oil can be used as an all-purpose cooking oil and flavor enhancer.



POMACE

Pomace Olive Oil comes from extracting the oil from the olive after pressing. Solvents are added and the oil is refined like 100% Pure to lower the acidity level below 3%. This economical olive oil is useful in all areas of cooking, and has a smoke point of 410°. Its rich flavor profile makes it ideal for use in salads, sautéing and other cooking applications.