



SICILIAN OILS



SICILIAN OILS | Manfredi Barbera is the largest producer of olive oil in Sicily and his brand is very popular among chefs for it's forward fruitiness, rusticity, and affordability. The Barbera estate near Palermo was started in 1888 and continues to be a fourth generation family-run operation today.

Both the filtered and unfiltered varieties are rich and robust, great for sauteeing and bathing vegetables before roasting and drizzling on salads. This is not a delicate Ligurian-style oil one would use as a finishing gloss over fish or light pasta dishes, and it's not a prickly-peppery Tuscan oil. Barbera is dark green-gold and unctuous with a rich grassy aroma and strong olive flavor - great for bread-dipping, cooking, or pouring onto soups and hearty pastas.



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| OILW | BARBERA OLEIFICI SICILIANI FILTERED E/V OLIVE OIL | 1 LT BOTTLE |
| OILW1 | BARBERA OLEIFICI SICILIANI UNFILTERED E/V OLIVE OIL | 1 LT BOTTLE |
| OILW2 | OLIO DI CASA E/V OLIVE OIL | 1 LT BOTTLE |
| OILW3 | OLEIFICI SICILIANI NOVELLO UNFILTERED E/V OLIVE OIL | 1 LT BOTTLE |
| OILW4 | CITRUS SICILIANI E/V OLIVE OIL | 1/2 LT BOTTLE |
| OILW5 | GARLIC & PEPPERONCINI SICILIANI E/V OLIVE OIL | 1/2 LT BOTTLE |
| OILW6 | MEDITERRANEAN HERB SICILIANI E/V OLIVE OIL | 1/2 LT BOTTLE |
| OILW7 | BARBERA OLEIFICI SICILIANI FILTERED E/V OLIVE OIL | 3 LT TIN |
| OILW8 | FRANTOIO UNFILTERED E/V OLIVE OIL | 1 LT BOTTLE |



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