

Gourmet Living Launches Extra Virgin Olive Oil Gift Sampler

Three great olive oils from from Italy, Spain and California. Sample these exceptional EVOOs and experience the difference of a quality olive oil

GREENWICH, CT, UNITED STATES, November 20, 2017 /EINPresswire.com/ -- Gourmet Living introduced today a special gift pack of consisting of three 500 ml bottles of extra virgin olive oil from Tuscany, Italy; Penedes, Spain and California. Interested buyers can purchase these exceptional EVOOs on Amazon.com or individually on the company's website in its [olive oil collection](#).

This three-bottle [olive oil gift sampler](#) is priced at \$66.50, yet each product is individually packaged. Amazon Prime members receive free shipping.

These attractive olive oils were chosen by the owners of Gourmet Living for their taste, authenticity and value to consumers.



Extra Virgin Olive Oils from Italy, California and Spain

Toscano is a traditional Italian olive oil blend and of the three main olive varieties from Tuscany: Frantoio (50%), Moraiolo (30%) and Leccino (approximately 20%). This flavorful extra virgin olive oil (“EVOO”) was harvested in late 2016 and will easily last through March, 2019 if unopened.

“

Experience to distinct flavor of extra virgin olive oils from Spain, Italy and California. The perfect gift for the holidays for those that treasure a great EVOO.”

*Sheila May, Owner of
Gourmet Living*

The Spanish EVOO was harvested in 2016 and consists of only one olive variety: the Arbequina olive. This olive oil has a slightly more pronounced "peppery" aftertaste that Europeans prefer in their olive oils.

Gourmet Living's Californian extra virgin olive oil was harvested in 2016 from the Picual olive. It has a relatively softer taste profile than oils from Europe, but is wonderful in salads and for dipping bread.

Says co-owner Sheila May, "this is a great way to compare authentic extra virgin olive oils from

Europe and a bouncy yet superb Californian EVOO harvested from the Picual olive. Americans can now sample the taste of premium olive oils that project their freshness and vitality."

The 3 varieties of olives used in Toscano are harvested in the morning and crushed in the afternoon to extract the highest quality of oil and the maximum level of freshness and antioxidant compounds. Olives are typically harvested in Tuscany between the 15th of October and the 20th of November. Green or half-colored olives tend to have the best combination of aroma and color.

While ripe olive tend to produce a higher yield of oil, its aroma and quality tends to suffer when compared to "younger" olives that have not matured on the tree. In general, 100 kilos of olives, produces 12 kilos of olive oil.

While olive oils from Tuscany are traditionally blended to produce a distinctive "Tuscan flavor," Gourmet Living's Californian EVOO is harvested exclusively from the Picual olive. It a somewhat lighter taste profile.

The Arbequina EVOO has a more pronounced flavor profile that tastes great in salads or for dipping bread.

Extra virgin olive oil is the cornerstone of the Mediterranean diet and many Americans have switched to olive oil because of its special nutritional benefits. The quality of EVOO produced in California has shown marked improvement in recent years as health-conscious Americans often substitute olive oil for butter in their daily cooking.

Furthermore, domestically harvested and bottled olive oils maintain more stringent controls over the end-product for the benefit of the consumer. Flavored olive oils tend to be of lower quality.

The health benefits of using extra virgin olive oil remains a controversial subject. Some suggest that olive oil helps to reduce heart disease and may even control diabetes. Sceptics argue that the "health benefits" of olive oil are not supported by independent studies. Nevertheless, both sides agree that incorporating more fresh fruits and vegetables in your diet (commonly consumed with EVOO) is healthier than consuming processed foods.

Sold in distinctive 500ml bottles, these olive oils will last at least a year after they have been opened



Tuscan Olive Oil over Tomatoes



Spanish Arbequina with Bread

for the first time.

Whether one is purchasing this olive oil gift set for themselves or others, it provides an excellent opportunity to sample [authentic olive oils](#) from Italy, Spain and California.

Sheila May
Gourmet Living
+1 203-629-1530
email us here

This press release can be viewed online at: <http://www.einpresswire.com>

Disclaimer: If you have any questions regarding information in this press release please contact the company listed in the press release. Please do not contact EIN Presswire. We will be unable to assist you with your inquiry. EIN Presswire disclaims any content contained in these releases.

© 1995-2018 IPD Group, Inc. All Right Reserved.