

Olio Cazzetta Launches Premium Collection of Infused Extra Virgin Olive Oils in the United States

"Aromatizzato," Flavor- Infused Extra Virgin Olive Oils Are Now Available on Range.Me

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/EINPresswire.com/ -- Olio Cazzetta, a 5th generation family owned olive oil brand from the Salento region of Italy expands its operations to the United States with the goal of selling into fine food retailers.

The company owned by the Cazzetta family is a recipient of multiple awards and certifications for their internationally recognized single-source extra virgin olive oils, specialty oils, and blends. While the company is selling into grocery retailers in Japan and Canada, this is the first time debuting the infused olive oils in the United States.



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Rafaelle Cazzetta, CEO of Olio Cazzetta

The efforts are headed by their new Vice President of Sales managing the entire US territory, Daiana Andelmo-Mariano based in San Antonio, Texas. To facilitate sales and exposure, the company has listed their premium products on [Range.Me](https://www.range.me), an electronic portal that allows for direct solicitation with grocery buyers. Andelmo-Mariano shares, “We are pleased to use this tool to connect with interested buyers that range from specialty grocery purveyors to food service, facilitating the direct-to-stores sampling and ordering process.”

Buyers will discover The Aromatizzato Collection; a

premium extra virgin olive oil infused with Italian ingredients from Palmariggi using natural processes. The olive oils are ideal for drizzling, cooking, using in salad dressings and pasta sauces. Flavors include; Limone (Lemon), Aglio (Garlic), Basilico (Basil), Pepperoncini (Red Chili), and Tartufo (Truffle). Also available is their single process olive oils, Masseria Quattro Macine and Il Vecchio Frantoio in 5 Liters, with value based pricing ideal for food service.

Rafaelle Cazzetta, CEO of Olio Cazzetta further explains, "For four generations, the Cazzetta family has upheld our standards of quality, traceability and craftsmanship. We hand pick olives with great care and cold press within hours of harvesting at our own 'masseria' with olive oil artisans. This process enables us to provide olive oil in its purest form, a cornerstone of the Mediterranean Diet."

Olio Cazzetta is currently building a network of expert Chefs that will cook with their oils in upscale restaurants as well as develop recipes. Influencers and trend-setters in Italian cooking will be used as a vehicle to further evangelize the benefits of the Mediterranean diet using Olio Cazzetta condiments and foods.

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About Olio Cazzetta: Francesco Cazzetta, the owner of the company and his sons Raffaele and Roberto, for five generations have preserved a heritage made of tradition and experience. Everything is developed by highlighting the undeniable link between the teachings of previous generations, to guarantee and safeguard the traditions, with a keen eye for innovative research to improve the quality of their products; olive oils, condiments, vinegars, and wines. Their wholesale catalog can be found on Range.Me. www.oliocazzetta.com

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