

news



November, 23rd 2021

arteFakt Primario Olive Oil Promotion

Primario the racy olive oil extracted from early ripe and still very green olives and still unfiltered from the first days of harvest in November.

It is bottled while it is still unfinished and capture the wonderful scent of the many green aromas of freshly cut grasses and herbs from a wildflower meadow.

This aroma is accompanied by the still very pointed peppery notes of the oleocanthal and the tart to bitter tones of the biophenols.

Taste the Olive oil at its best form!!

We have planned to showcase the primario olive oils, namely Arbequina & Manaki as follows for your appetite:

26th Nov (Friday-Dinner)

Paella Catalonia (plant-based) served with Arbequina Primario Olive Oil from Catalonia

08th Dec (Wednesday-Dinner)

Tomato Risotto with Pimento served with Manaki Primario Olive Oil from Peloponnese

