

Scheda tecnica

BLU ITALIANO by Daniele Lepori is a high-quality, medium-intensity extra virgin olive oil.

Made from a blend of five select Italian olive varieties, BLU ITALIANO reveals refined tasting notes of red tomato, green banana, and citrus—the result of a masterful blend of olive cultivars. BLU ITALIANO smells like fresh-cut grass and nature, and it is more fruity, creamy, less bitter, and less spicy than [BRUNERA](#).

The production of BLU ITALIANO is exceptionally selective: From every 100 kg of olives, we extract only 11 liters of this premium oil—a stark contrast to the industry average of 15 liters or more.

Thanks to its unique Extra Cold Extraction Method, BLU ITALIANO is not only incredibly smooth but also one of the healthiest in the world. It boasts 800 mg/kg of antioxidants, polyphenols, and vitamin E, far surpassing the global standard of just 200 mg/kg.

BLU ITALIANO is perfect for everyday use: for cooking, baking, and with fresh vegetables, it will make even a simple dish special and creamy.

Master Miller of Frantoio di Montalcino Daniele Lepori made such a perfect product that he wanted to put his signature on the bottle as a guarantee of quality and an expression of pride.

Key Characteristics:

- Incredible taste and aroma of high-quality extra virgin olive oil
- 100% Natural
- 100% Italian
- Vegan
- High percentage of natural Antioxidants, Polyphenols, and Vitamin E
- Extra Cold Extracted
- No GMO