



NICOLAS ALZIARI

Exceptional extra- virgin olive oils

Located in the French Riviera, Nicolas Alzari guarantees a product harvested in the traditional way, using eco-friendly methods while fulfilling the highest quality standards



The blend of olives include unique varieties like the Cailletier, giving a distinct taste of artichoke to the oil

Olives are harvested one-by-one. Though the yields are lower, the quality is unmatched

They take great care to grow the olives in the best soil for its variety



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Highest quality of olive oil since 1868

Moulin à Huile d'Olive ALZIARI



Nicolas Alziari took over this olive oil business, which was built by his father-in-law in 1868. It had already gained a following amongst locals and professionals alike, but Nicolas knew he needed to further stand out amongst his competitors. To achieve this he produced very elaborate olive oils by borrowing techniques used in the world of wine, coffee, and chocolate: layering the varieties. Alziari trekked across Europe in search of perfectly suited varieties to harmonize with his local one. After many years, and lessons learned, the exceptional blend has since gained a reputation that far exceeded expectation.



1 Liter
12 Per Case

Prestige

The honorable cru for more than 100 years, this oil has been the result of an extraordinary layering effort of perfectly mature olive varieties. The result is a uniquely fruity taste, and aroma to match. Extra virgin olive oil, cold extraction. Suitable for sautéing.



1 Liter
6 Per Case

Pauline - Organic

This grand cru olive oil is comprised of a delicate blend of olive varieties which are harvested while still green. The secret recipe for over 70 years, has highlighted a sweet taste and lively aroma. Ideal for salads, tomatoes, and other fresh, raw vegetables.

Imported from France by

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