

## **PRODUCT FACT SHEET**

Product	Pricing	Overview
Everyday Extra Virgin Olive Oil	<ul><li>\$13.49 (500 ml)</li><li>\$21.99 (1 L)</li></ul>	A celebration of the vibrant Italian- inspired culture found in Argentina; Lucini Extra Virgin Olive Oil is the perfect oil for everyday culinary needs. Grown on select estates in the Andean foothills, the olives are picked and crushed within hours, producing a taste profile that is very fresh and mildly "green."
Premium Select Extra Virgin Olive Oil	<ul> <li>\$23.99 (500 mL)</li> <li>\$34.49 (750 mL)         Organic         \$26.99 (500mL)     </li> </ul>	Lucini Premium Select Extra Virgin Olive Oil originates on select Italian estates, where the trees date over 100 years old and the climate is ideal for growing the best olives. To assure quality and taste, we pick at precisely the right time and press our olives within 24 hours of harvest. Using only the most cared-for olives, we are able to produce a delicious oil with a naturally achieved low acidity, complexity of flavor and superior level of healthy antioxidants. Balanced taste – "green" with hints of almond, and a peppery finish found in fresh olive fruit.
Organic Everyday Extra Virgin Olive Oil	• \$18.49 (500mL)	This exceptional organic everyday olive oil is produced using 100% Italian olives. Fresh, with mild "green" flavor notes, Lucini Organic Extra Virgin Olive Oil is ideally suited for everyday cooking applications – drizzle, sauté, and roast – and is certain to enhance all of your meals.
Delicate Lemon Flavored Extra Virgin Olive Oil	• \$13.77 (250 mL)	Inspired by sun – drenched lemon trees on hillside estates, Lucini Delicate Lemon flavored oil is made using olives picked at the peak of ripeness, bringing together notes of lemon flavor with green undertones of extra virgin olive oil. An artisan oil that makes a great addition to any pantry, ideal for pan-fried fish, grilled vegetables or drizzled over lox.

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Garden Basil Flavored Extra Virgin Olive Oil	• \$13.77 (250 mL)	Inspired by the quintessential flavor of summer in Northern Italy, Lucini Garden Basil flavored oil is made using olives picked at the peak of ripeness, showcasing a balance of bold basil flavor with green and peppery finish of extra virgin olive oil. An artisan oil that makes a great addition to any pantry, great for sauté, eggs or grilled chicken. Or use it to drizzle on fresh mozzarella and tomatoes.
Robust Garlic Flavored Extra Virgin Olive Oil	• \$13.77 (250 mL)	Celebrating a staple of the Italian kitchen, Lucini Robust Garlic flavored oil is made using olives picked at the peak of ripeness, delivering a balance of bold garlic flavor with green and peppery finish of extra virgin olive oil. An artisan oil that makes a great addition to any pantry, ideal as a marinade, grilling steaks or roasting potatoes. Or use to drizzle over pizza, pesto or bruschetta.
Aged Balsamic Vinegar Of Modena	• \$15.19 (250mL)	Lucini Aged Balsamic Vinegar of Modena begins in the rolling hills of the province of Modena, where grape varietals, including the classic Trebbiano, are harvested, crushed and immediately cooked to capture their freshness. Only by adhering to strict methods and a thoroughly natural aging in wooden casks can Lucini Italia achieve this balanced and full body taste.
Everyday Balsamic Vinegar of Modena	• \$6.17 (500mL)	Lucini Balsamic Vinegar of Modena is produced in the heart of Modena, Italy. Following Italian tradition, our Balsamic Vinegar of Modena has a fully body and a balanced taste.

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Artisan Vinegar – Savory Fig	• \$14.72 (250mL)	Lucini Savory Fig Artisan Vinegar is produced and bottled in the Italian province of Modena. The seasonal flavor of autumn figs blends beautifully with the natural sweetness of this Balsamic Vinegar of Modena. Produced in wooden barrels, the result is a magnificent and singular taste experience that will complement your favorite recipes. With luscious flavor and rich body, it is perfect for vinaigrettes and drizzling over grilled vegetables and steaks. Or, simply use to brighten marinade recipes.
Artisan Vinegar – Sweet Cherry	• \$14.72 (250mL)	Lucini Sweet Cherry Artisan Vinegar is produced and bottled in the Italian province of Modena. The ephemeral flavor of summer cherries pairs wonderfully with the natural sweetness of this Balsamic Vinegar of Modena. Produced in wooden barrels, the result is a luscious and savory taste experience adding a touch of summer sweetness to favorite recipes and emulsifies beautifully in vinaigrettes. The cherry notes are perfect for roasts, chicken and grilled salmon. Use to deglaze sauces or caramelize vegetables.
Lucini Organic Sauce's	<ul> <li>Tuscan Tomato Marinara No Oil - \$8.99 (24oz)</li> <li>Roasted Garlic - \$8.99 (24oz)</li> <li>Savory Golden Tomato - \$8.99 (24oz)</li> <li>Sensitive made with No Onions Or Garlic - \$8.99 (24oz)</li> <li>Spicy Tuscan Tomato - \$8.99 (24oz)</li> <li>Rustic Tomato Basil - \$8.99 (24oz)</li> <li>Tuscan Tomato - \$8.99 (24oz)</li> </ul>	Made with organic Tomatoes. Handcrafted in small batches our sauce is made with fresh Italian organic whole tomatoes and packed within 24 hours of harvest to capture the rich tomato flavor. Our sauce is cooked once for a delicious and fresh-from-the-garden flavor of exceptional quality.

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