



SEASONING

The blend of Disisa Extra virgin oil with the herbs and the citrus fruits grown on the estate has created some extraordinary types of oil which heighten the tastes of every day dishes.

Two types of oil are produced: the Citrus Fruit Oils and the Spice oils.

The Citrus Fruit Oils are obtained directly in the mill crushing simultaneously olives and fruits (lemons, mandarins and oranges).

The Spice oils are made by infusing hand picked fresh herbs in extra virgin olive oil the necessary time to exhale all their essences (basil, chilly pepper, garlic, mint and rosemary).
