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- ABOUT THE OLIVE OIL GUIDE -

Did you know extra virgin olive oils, like wines, exhibit characteristics that reflect their *terroir*? Even more than that, behind every bottle of olive oil there is a story, a tradition and, behind it all, a culture that began thousands of years ago.

Discover the different tastes and how they compliment your foods. Contrast a few olive oils by sipping them straight or with a drizzle over a warm baked potato. How does a particular Spanish Picual dress your sliced steak or Brussels sprouts? Gently fry an egg in a mild Arbequina. Pour a blend of two cultivars over fresh sea bass.

Frequently Asked Questions
[Introduction to Olive Oil Tasting](#)

- PRODUCERS -

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Kibò

272 VIEWS

Producer: **Di Salvo Rosellina**
 Brand: **Kibò**
 Origin: **Italy**
 Varietal: **Nocellara del Belica, Biancolilla**



The following information has been provided by the producer.

Tasting Notes: ORGANOLEPTIC PROFILE: Our olives have a golden yellow color with warm shades of green. They have a medium fruity taste of olives picked at the right moment of maturity, slightly bitter and spicy, with a pleasant aroma of fresh herbs and wild fennel.

Uses: Kibò Olive Oil is perfect on Greek-style salads and excellent for enhancing the flavor of potato soufflés and vegetable puddings. The oil has a remarkable vivacity and is excellent to enhance the flavor of any dish. But be warned: once you try Kibò Olive Oil, you'll find it hard to enjoy any imitations. We hear this all the time from visitors once they return home.

Pungency: Medium

Company History: We are a family that loves nature and enjoys living naturally off of the land and producing almost everything we need to live ourselves. We believe the beauty of the natural earth—the gentle sun, the rolling hills, the brilliant colors and textures of fruit fresh from the field—rejuvenate us and allow us to live a happy and healthy life.

In 1930 our great grandfather, Liborio Di Salvo—with a determination and love for farming—bought Kibò Farm, and we feel it is our responsibility today to continue with true dedication to take care of the farm in a way that works with nature and not against it. From just feeding ourselves in the beginning, we now deliver our extra-virgin olive oil Kibò all over the world.

Awards and Accolades:

Gamberorosso.it, November 2010, pp 163-4
 La Cucina Italiana. www.lacucinaitaliana.it, March 2011, p 136
 Der Feinschmecker
 Semifinalista olio capitale 2010
 Bio attestato di merito 2009
 Biol 2010 olio di qualita'

Website: Kibo Farm

Retailers:

Emmerys Denmark Copenhagen,
 Piero Cuna Stuttgart
 Natura Si, Bio'

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