



❖ IL FIORELLO OLIVE OIL COMPANY ❖



2021 Press Kit

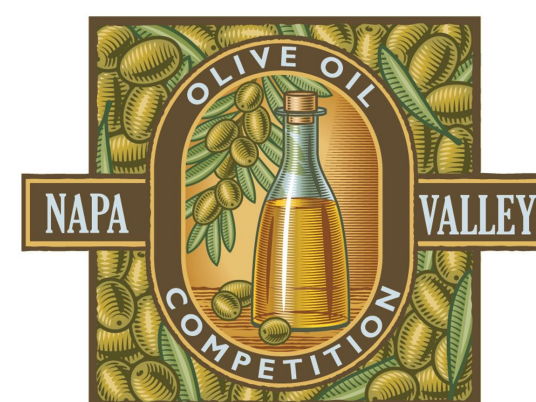
2625 MANKAS CORNER RD. ❖ FAIRFIELD, CA 94534 ❖ PH. 707-864-1529

WWW.ILFIORELLO.COM

❖ IL FIORELLO OLIVE OIL COMPANY ❖

2021 Awards

We have received 190 awards in competitions since 2009



**Los Angeles
International**
*Best of Show &
Best of Class & Gold*

Lemon

Silver

Kaffir Lime

Lime

Mandarin

BRONZE

Italian Blend

2019

**Special Award
of Excellence**

**Japan
Olive Prize**

Silver

Italian Blend

2021

**Central
Coast**

Gold

Lemon

Kaffir Lime

BRONZE

2020 Community
Blend Extra
Virgin Oil

Napa County

Best of Class

Kaffir Lime

Gold

Kaffir Lime

Pendolino

BRONZE

Lemon

Lime

Mandarin

**California
State Fair**

Best of Class

Kaffir Lime

Gold

Kaffir Lime

Pendolino

Silver

Arbequina

BRONZE

Lime

Mandarin

**New York
International**

Gold

Pendolino

Silver

Italian Blend

IL FIORELLO OLIVE OIL COMPANY

FARM TOUR & OLIVE OIL TASTING EXPERIENCE



What We Offer

A sensory-based approach to taste and evaluate olive oil.

What We Cover

A Tour from the Grove to the Mill: How We Grow & Make Olive Oil

- The History of Il Fiorello
- Our Olive trees
- The Fruit Varieties
- Harvest & milling
- What It Means to Be an Organic Farm

From the Mill to the Kitchen: How to Choose Olive Oil

- Oil as a fresh, perishable product
- Storage
- EVOO grading process
- Extra Virgin Certification
- How to read an Olive Oil label

Olive Oil Tasting Exercise

- Smell, sip, slurp, swallow, exhale
- Positive sensory characteristics: fruit, aroma, bitterness, pungency
- Nuances of olive oil & balance
- Sensory defects

From the Kitchen to the Plate: How to Use Olive Oil

- Oil Styles: variety; harvest date, delicate, medium & robust
- Cooking, finishing & baking
- Taking care of EVOO: storage, use it or lose it

Pairing Exercise

- Compare each Olive oils with select foods from our Organic farm to evaluate nuanced tastes
- Learn how to use oils correctly

2020 © IL Fiorello Olive Oil Company

We are open daily from 11 a.m. to 5 p.m. for tastings of world-class olive oil with food pairings, unique balsamic vinegar reductions, and sustainably grown wines and local craft beers. Guided tours are available by appointment. Il Fiorello Olive Oil Company is located at 2625 Mankas Corner Road.



❖ IL FIORELLO OLIVE OIL COMPANY ❖

IL FIORELLO OLIVE OIL COMPANY



A Family

Il Fiorello is a local, urban, family-owned organic farm, dedicated to growing and milling the finest quality organic artisan olive oils. Our name, "Il Fiorello", or "little flower" in Italian, was chosen for the tiny, white flowers that bloom on olive trees. Fiorello is also a family name, and recognizes the strong dedication and respect for healthy food and farming practices handed down in our family tradition.

A Commitment

At Il Fiorello, we are passionate about producing the highest quality, international award-winning olive oils. Based on principles of organic, sustainable agriculture, we maintain third-party organic certification of our Groves and Gardens. We work diligently to keep our farming practices Earth-friendly.

The Mediterranean climate in Northern California is perfect for growing olives and producing world-class olive oil. We have 13 different varieties of olive trees in our groves, including varieties from Italy, Greece, Spain, France, and Tunisia. With over 3,000 organic trees, and a state-of-the-art Italian Mill, we mill our own olives as well as those for over 250 private growers.

Our certified Extra Virgin Olive Oils are widely recognized and honored. We have received 190 awards in competitions since 2009, and in 2013, 2015, 2017, and 2019, we were named among the world's best olive oil producers.



A Peaceful Retreat - A Place to Meet

Our Visitor Center is located on Mankas Corner Road in beautiful Suisun Valley, near Fairfield just south of the Napa Valley. Open daily, we welcome you for visits, oil tastings, and food pairings. A selection of sustainably-grown wines and locally crafted beers are available to enjoy in our tasting room, out on our patio, and on our peaceful grounds. Tours are available by reservation. During the milling season each fall, we offer Olive to Mill tours. Our Culinary Center provides monthly cooking classes, hosts Kitchen in the Grove, and other special catered events.



Il Fiorello Olive Oil Company
Open 11:00 a.m. - 5:00 p.m. Daily
2625 Mankas Corner Road, Fairfield, CA 94534
(707) 864-1529
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IL FIORELLO OLIVE OIL COMPANY

OWNERS

ANN AND MARK SIEVERS

SUISUN VALLEY AND GREEN VALLEY CALIFORNIA

OLIVE MILL, OLIVE GROVE, AND VISITOR CENTER

Olive Mill

SP 222 FROM GRUPO PIERALISI, JESI, ITALY

- MILLING CAPACITY 3 TONS OF OLIVES PER HOUR
- PRIVATE AND PUBLIC MILLING AVAILABLE
- FOUR MALAXATION TANKS WITH CAPACITY OF 1800 POUNDS OF OLIVE PASTE
- FIRST DECANTER CENTRIFUGE OPERATES AT 3200 RPM
- SECOND CENTRIFUGE VALENTE OPERATES AT 6400 RPM
- GROWING AND MILLING OLIVES SINCE 2005

Olive Groves

3000+ CERTIFIED ORGANIC OLIVE TREES IN SUISUN VALLEY

- ITALIAN VARIETIES: FRANTOIO, LECCINO, PENDOLINO, MORAILO, TAGGIASCA, CERIGNOLA
- FRENCH VARIETIES: BOUTEILLAN, TANCHE, AGLANDAU,
- SPANISH VARIETIES: ARBEQUINA, MISSION (USA)
- GREEK VARIETY: KORONEIKI
- TUNISIAN: CHEMLALI

200 CERTIFIED ORGANIC OLIVE TREES IN GREEN VALLEY

- FRANTOIO, LECCINO, PENDOLINO



The Farm

- BIO-DIVERSE WITH OLIVES, CITRUS, FIGS, AND A TWO CULINARY GARDENS
- ON SITE OLIVE BY-PRODUCT COMPOSTING
- OWLS AND HAWKS FOR PREDATOR CONTROL, OVER 65 SPECIES OF BIRDS HAVE BEEN IDENTIFIED
- SCIENCE BASED WATER CONTROL FOR GROVE IRRIGATION AND TREE CARE

Il Fiorello Visitors Center

- OLIVE OIL TASTINGS, FOOD PAIRINGS, DAILY
- RETAIL SHOP WITH AWARD WINNING OLIVE OILS, BALSAMIC VINEGAR REDUCTIONS, AND ARTISAN GIFTS
- GUIDED TOURS OF GROVE AND MILL, INCLUDED GUIDED TASTINGS BY APPOINTMENT
- PRIVATE EVENTS, CLASSES, CORPORATE MEETINGS, TEAM BUILDING, WEDDINGS, CEREMONIES
- KITCHEN IN THE GROVE, CULINARY CENTER
 - HANDS ON, DEMONSTRATIONS, AND PRESENTATIONS
 - ON-SITE EXECUTIVE VISITING CHEFS AND PRIVATE EVENT CATERING IN-HOUSE
- LOCAL CRAFT BEERS BY THE GLASS AND SUSTAINABLY GROWN CALIFORNIA WINES BY THE GLASS & BOTTLE
- THE GROVE CLUB MEMBER ONLY EVENTS
- SMALL BITE APPETIZERS, ELEGANT CHARCUTERIE, AND CHEESE BOARDS
- ONLINE ORDERING OF ALL UNIQUE PRODUCTS

Events at Il Fiorello

- PRIVATE, CORPORATE EVENTS AND MEETINGS
- SPECIAL EVENTS, PRIVATE COOKING CLASSES AND DINNERS
- CLASSES ON OLIVE GROWING, OLIVE OIL MILLING, COOKING
- MEETINGS, CELEBRATIONS, SHOWERS, DINNERS
- SUISUN VALLEY COOPERATIVE EVENTS
- OLIVE GROWER MEETINGS AND EDUCATION
- COMMUNITY MILLING DAYS
- FARM EVENTS



IL FIORELLO OLIVE OIL COMPANY

Certified Extra Virgin Olive Oils

Il Fiorello olive oils are produced from our own olives grown in Green Valley and Suisun Valley, California. The Green Valley grove provides us with award-winning Italian varietal oils. The Suisun Valley grove has 13 different varietals from Italy, Spain, France, Greece, and Tunisia.

Our goal is to produce single varietal oils, blending only when we want to achieve a complex flavor balance. We want our guests to taste beautiful oils that represent our groves, and the countries surrounding the Mediterranean. Occasionally we find perfect fruit from a well-known local olive oil grower that meets our standards, and we happily include the fruit in select products. Il Fiorello presents certified extra virgin olive oil.

Athena's Blend

❖ A classic blend of Italian varietals: Frantoio, Leccino & Pendolino, certified organic. Bright, medium to robust in intensity, aromatic; Master tasting notes include: herbaceous, green olive, grass, green almond, ripe olive, black pepper. Drizzle on pizza and grilled flat bread, grilled meats, savory roasted vegetables and bitter greens.

- Gold Medal 2018 New York International Olive Oil Competition
- Gold Medal 2018 Japan Olive Oil Prize International Competition
- Best of Show, Best of Class & Gold Medal 2018 Napa County Fair Olive Oil Competition
- Silver Medal 2018 California State Fair Olive Oil Competition
- Bronze Medal 2018 Los Angeles International Olive Oil Competition
- Bronze Medal 2018 Yolo County Fair Olive Oil Competition

❖ 375 ml bottle \$30

Green Valley Estate Blend (Certified Organic)

❖ A classic Italian blend of Frantoio, Leccino & Pendolino. Bright, robust intensity, aromatic; Master tasting notes: herbaceous, grass, ripe apple, buttery, floral. Drizzle on sautéed mushrooms, polenta with mascarpone cheese, mushroom soup, herb roasted chicken or fresh pasta with tomatoes.

- Silver Medal 2018 Napa County Fair Olive Oil Competition
- Silver Medal 2018 California State Fair Olive Oil Competition

❖ 375 ml bottle \$30

French Blend (Certified Organic)

❖ A field blend of Boutillan, Aglandau & Tanche. Bright, robust, aromatic; Master tasting notes: grass, herbaceous, green almond, artichoke, green olives, black pepper, flowers. Drizzle on French lentils, spring asparagus, herb omelet, Niçoise salad, or French country stew.

- Best of Class & Gold Medal 2018 California State Fair Olive Oil Competition
- Silver Medal 2018 New York International Olive Oil Competition

❖ 375 ml bottle \$30

IL FIORELLO OLIVE OIL COMPANY

Frantoio (Certified Organic)

❖ 100% Frantoio. Bright, robust, aromatic, and a consistent award winner. Drizzle on grilled steak, hearty bean soup, or grilled breads.

- Gold Medal 2018 New York International Olive Oil Competition
- Gold Medal 2018 Japan Olive Oil Prize International Competition
- Gold Medal 2018 Yolo County Fair Olive Oil Competition
- Silver Medal 2018 Los Angeles International Olive Oil Competition

❖ 375 ml bottle \$30

Leccino (Certified Organic)

❖ 100% Leccino. Luscious and silky, a robust oil with a strong, pungent finish. Use in over grilled halibut, warm mashed potatoes and pasta. Perfect in a homemade mayonnaise or aioli.

❖ 375 ml bottle \$30

Mission (Certified Organic)

❖ 100% Mission. Bright, robust, aromatic, with notes of green olive, green almond, herbaceous, grassy, fresh, fruity. Drizzle on fresh tomato salad, sun-dried tomato salsa, tomato tart or roasted potatoes with herbs.

❖ 375 ml bottle \$30

Moraiolo (Certified Organic)

❖ 100% Moraiolo. Bright, delicate to medium intensity, aromatic, and a consistent award winner. Drizzle on bean soup, grilled breads, and sauté mushrooms.

❖ 375 ml bottle \$30

Pendolino (Certified Organic)

❖ 100% Pendolino. Medium to robust. A grassy, herbaceous oil that brightens any dish. Use with green vegetables like asparagus, butter lettuce, broccoli, kale or chard.

- Gold Medal 2018 New York International Olive Oil Competition
- Gold Medal 2018 Japan Olive Oil Prize International Competition
- Silver Medal 2018 Los Angeles International Olive Oil Competition

❖ 375 ml bottle \$30

Taggiasca (Certified Organic)

❖ 100% Taggiasca. Bright, robust, aromatic; Master tasting notes include: herbaceous, green olive, ripe olive, grass, balanced, aromatic. Drizzle on seafood with pesto, bruschetta with mushrooms, slow roasted meat dishes, hummus, roasted new potatoes, or ripe tomatoes.

❖ 375 ml bottle \$30

Mediterranean Blend (Certified Organic)

❖ A unique blend of Chemlali (Tunisian) and Koroniki (Greek) distinct flavors of the Mediterranean region dry earthy flavors.

❖ 375 ml bottle \$30

Suisun Leccino

❖ 100% Leccino. Luscious and silky, a robust oil with a strong, pungent finish. Use in over grilled halibut, warm mashed potatoes and pasta. Perfect in a homemade mayonnaise or aioli.

❖ 375 ml bottle \$28

Suisun Pendolino

❖ 100% Pendolino. Medium to robust. A grassy, herbaceous oil that brightens any dish. Use with green vegetables like asparagus, butter lettuce, broccoli, kale or chard.

❖ 375 ml bottle \$28

Napa Taggiasca

❖ 100% Taggiasca. Bright, robust, aromatic; Master tasting notes include: herbaceous, green olive, ripe olive, grass, balanced, aromatic. Drizzle on seafood with pesto, bruschetta with mushrooms, slow roasted meat dishes, hummus, roasted new potatoes, or ripe tomatoes.

❖ 375 ml bottle \$28

Il Fiorello Olive Oil Company

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IL FIORELLO OLIVE OIL COMPANY

Co-Milled Olive Oils

Our co-milled oils are made with ripe olives, and milled simultaneously with fresh fruit. By milling whole fruit with the olives, we utilize the oils in the fresh fruit, making our flavored oils very distinctive.

Diavolo Olive Oil

❖ This oil is milled in a very special method to produce one of California's best oils, hot and spicy with a perfect balance of olive oil and flavor.

- Silver Medal 2018 Los Angeles International Olive Oil Competition
- Bronze Medal 2018 Yolo County Fair Olive Oil Competition
- 2017 Best of Class and California's Prestigious Golden Bear Award

❖ 100ml bottle \$17

Jalapeño Co-Milled Olive Oil

❖ Bold and peppery with a big kick of heat—just like fresh jalapeños. Try with Asian-inspired stir-fry, tacos, and scrambled eggs.

❖ 100ml bottle \$17

Jalapeño-Lime Co-Milled Olive Oil

❖ Bright lime with a peppery kick. Try on fish tacos for touch of heat or as a finishing for guacamole.

❖ 100ml bottle \$17

❖ 375ml bottle \$30

Eureka Lemon Co-Milled Olive Oil

❖ Eureka lemons make a silky mouth feel and bright lemon flavor. We use it to finish olive oil gelato, lemon cakes, and on vegetables.

- Silver Medal 2018 Napa County Fair Olive Oil Competition

❖ 100ml bottle \$17

❖ 375ml bottle \$30

Lime Co-Milled Olive Oil

❖ Bearrs Limes give a fresh and fragrant aroma. Perfect over ceviche or drizzled on a seafood salad.

- Gold Medal 2018 California State Fair Olive Oil Competition
- Best of Class & Gold Medal 2018 Yolo County Fair Olive Oil Competition
- Silver Medal 2018 Los Angeles International Olive Oil Competition

❖ 100ml bottle \$17

Kaffir Lime Co-Milled Olive Oil

❖ Kaffir Limes give a fresh and fragrant aroma. Perfect over hummus, fresh salsa, tacos, and nachos.

- Gold Medal 2018 California State Fair Olive Oil Competition
- Silver Medal 2018 Central Coast Olive Oil Competition
- Best of Class & Gold Medal 2018 Yolo County Fair & Napa County Olive Oil Competition
- Silver Medal 2018 Los Angeles International Olive Oil Competition

❖ 100ml bottle \$17

Mandarin Co-Milled Olive Oil

❖ This oil captures the essence of fresh Mandarins. A lovely oil for baking. Use with beets and mandarins, or an orange, arugula and kale salad, mix with warm honey pour over French toast or English muffins, or make mandarin brownies.

- Best of Class & Gold Medal 2018 Napa County Fair Olive Oil Competition

❖ 375ml bottle \$30

Citrus Blend Co-Milled Olive Oil

❖ This oil is milled in a very special method with 17 different types of our own organic citrus and pomegranates. Warm with luscious citrus flavors. Use with poached chicken, seared pork chops, citrus cake, citrus salad or sweet mango and papaya salad.

❖ 375ml bottle \$30

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Balsamic Vinegar Reductions

An Italian heritage tradition, this condiment is made from the must of Trebbiano and Lambrusco grapes. These are perfect accompaniment for meats, salads, cheese, fruit, or ice cream, and definitely improve with age. Our reductions are made in-house with balsamic vinegar imported from Modena, Italy and local seasonal fruits. We have created a form of this treasured product to call our own.

Blackberry Balsamic Vinegar Reduction

- ❖ Thick, rich, dark berry flavor. Serve it over chocolate ice cream or a spinach salad with fresh blackberries.
- ❖ 100ml bottle \$17

Fig Balsamic Vinegar Reduction

- ❖ Purple Mission figs and Kadota white figs give this a deep, rich flavor. Use it to glaze roast pork.
- ❖ 100ml bottle \$17

Roasted Blood Orange Balsamic Vinegar Reduction

- ❖ Rich, toasty notes of caramelized orange. Use over an orange, fennel, and avocado salad. Or pair with creamy sweets like vanilla ice cream or panna cotta.
- ❖ 100ml bottle \$17

Signature Balsamic Vinegar Reduction

- ❖ Our secret recipe. Smooth, bright, and the most versatile of our creations. Use it to complement savory foods like aged cheese.
- ❖ 100ml bottle \$17

Strawberry Balsamic Vinegar Reduction

- ❖ This balsamic vinegar reduction is the essence of ripe strawberries. Wonderful on vanilla ice cream or a bowl of ripe berries.
- ❖ 100ml bottle \$17

White Peach Balsamic Vinegar Reduction

- ❖ Made with fragrant white peaches. Try over grilled peaches with vanilla ice cream for a hot summer night dessert.
- ❖ 100ml bottle \$17

Winter Fruit Balsamic Vinegar Reduction

- ❖ Made with organic fresh pomegranates and oranges. Try this over winter greens, or mixed with sparkling water for a refreshing drink.
- ❖ 100ml bottle \$17

Il Fiorello Red Wine Vinegar

- ❖ Il Fiorello's Red Wine Vinegar is made in-house from organic and sustainably grown red wines of both California and Italy.
- ❖ 250ml bottle \$18

2,858 views | May 7, 2019, 06:48pm

Five Reasons For Vegans To Visit Fairfield, California

**Robin Raven** Contributor **Travel***I cover vegan travel, plant-based dining, and Disney adventures.*

Fairfield is a charming, scenic city between Sacramento and San Francisco. It's the star of the rustic wine country of the Suisun Valley. With its hot-summer Mediterranean climate and unspoiled natural beauty, [Fairfield](#) is an ideal Northern California getaway throughout the year. If you're looking for a fun vegan vacation destination, consider these reasons you'll want to experience the fun of Fairfield as soon as you can.



Downtown Fairfield VISIT FAIRFIELD

A Vegan Olive Oil Tasting

Dedicated to growing and milling truly wonderful artisan olive oil, the Il Fiorello Olive Oil Company is happy to prepare olive oil tastings with only plant-based foods. It's truly an experience to be savored. Just call and let them know you are hoping for a vegan olive oil tasting before you come. Owners Ann and Mark Sievers think outside the box when it comes to presenting the tastings in an artful, appetizing way. Imagine tasting specifically chosen oils with pasta, chickpeas and other plant-based foods. You'll try olive oil in a way

that helps you optimally enjoy the individual flavors of single varietal oils and blended oils. Stop by the shop to explore all they offer to enhance vegan cooking.

The Plant-Based Dining Scene

Delectable plant-based fare is easy to find in Fairfield. [The Napa Deli](#) has incredible vegan wraps. The Palm Thai Bistro is happy to veganize many of their dishes when you let your server know that you're vegan. They have curries, salads and stir-fries, among other plant-based options. Chaats Cuisine is a vegan-friendly, well-reviewed Indian eatery. Although there are no all-vegan restaurants in Fairfield, several are available nearby. [Vegan Love Bites](#) in Crockett is only about a 20-minute drive away, and other nearby vegan eateries include [Go Vegan](#) and [Lyerly's Kitchen](#).

Explore the Wine Country

You don't have to enjoy drinking wine to enjoy the beauty of the area's wine country. Did you know winery dogs and cats are a thing? If you don't enjoy drinking, most wineries in the Suisun Valley will have a friendly companion animal who is happy to visit with you while the rest of your company enjoys wine tastings. For vegans who are in it for the animals, that can be heaven. Many wineries also include gift shops that offer vegan snacks and cute souvenirs. With plenty of wineries in the region, you'll be able to find plenty of vegan wines. Just be sure to call ahead to the wineries and vineyards you want to visit to ensure that they're currently offering vegan-friendly wines.

Today In: [Lifestyle](#)



Reconnect with Nature

Imagine enjoying a yummy plant-based picnic and then watching the sunset as you kayak and go birdwatching on the Suisun Marsh. Opportunities to reconnect with nature abound in and around Fairfield. Explore the 600-acre Rockville Hills Regional Park. Here's a cool thing! Keep an eye out for cows and birds who are among the wildlife you can spot in the park. The flora and fauna of nearby Lynch Canyon provide a feast for your eyes. Animal lovers will be even happier to see some of the deer, fox, waterfowl, hawks or bobcats that live in the canyon.

Year-Round Festivals and Special Events

Situated in the heart of Solano County, one of the original California counties, Fairfield has a fascinating history that's commemorated throughout the city. For example, there is a [12-foot-tall bronze statue](#) of Chief Solano outside the Solano County Event Center. Chief Solano was a prominent figure in the early history of the state of California. Festivals and special events are held throughout the year in Fairfield to celebrate the area's history and

NEWS > AGRICULTURE

Il Fiorello offered a taste of Solano at the California State Fair



Ann Sievers, in green, offers a visitor a sample of an award-winning Il Fiorello Olive Oil Company oil at the California State Fair. Photo by Kimberly K. Fu, The Reporter

By **KIMBERLY K. FU** | kfu@thereporter.com | Vacaville Reporter

PUBLISHED: July 17, 2019 at 6:44 pm | UPDATED: July 17, 2019 at 6:45 pm

Walk through an archway twined with olive leaves and find yourself at an oasis proffering cups of liquid gold and amber.

Such was the experience of California State Fairgoers this week, when Suisun Valley-based Il Fiorello Olive Oil Company was invited to pour the company's award-winning olive oil in the Fair's California Kitchen.



California State Fair attendees get to sample Il Fiorello's award-winning Kaffir Lime Olive Oil, their Pendolino Extra Virgin Olive Oil and their Winter Fruit Balsamic Vinegar Reduction. Photo by Kimberly K. Fu, The Reporter

"This is really great, it's fun," said Ann Sievers, who owns Il Fiorello with her husband, Mark. "It's nice to be here to represent (us)."

She set out tastes of the company's aromatic Kaffir Lime Co-Milled Olive Oil, Pendolino Extra Virgin Olive Oil and Winter Fruit Balsamic Vinegar Reduction. Next, she patiently answered any questions posed by visitors.

The Kaffir Lime oil won Best of Class and Gold Medals at the fair and the balsamic vinegar won Best of Show and Double Gold Medals at the Central Coast Vinegar Competition.

"Our Kaffir Lime Co-Milled Olive Oil won five awards this year which was quite a nice surprise for us," advised Ann in an earlier prepared statement. "This was the

On Monday, Ann, Mark and their team watched visitors hesitantly grab a tasting cup and slowly bring it to their lips. Then they observed the joy spread across their faces.

It's interesting, Ann shared, that so many don't realize that you can drink olive oil. You can, she emphasized, adding that it's good for you.



Il Fiorello Olive Oil Company co-owners Ann Sievers, left, in olive green and Mark Sievers, right, discuss the joys of olive oil at the California State Fair. Photo by, Kimberly K.Fu

For a fuller experience, Visit Il Fiorello in Suisun Valley at 2625 Mankas Corner Road. Enjoy the view of rolling hills and a verdant landscape, sample olive oils and balsamic vinegar tastings, sip sustainably grown wines and local craft beers, and indulge in charcuterie, small bite appetizers and gelato.

Inspired? Take a cooking class or join in on a special activity.

For more information, visit www.ilfiorello.com.

Care about your community? We do, too.

Sign up for our Member Report newsletter



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