Dali

EXTRA VIRGIN OLIVE OIL

PASSION

OIL OF THE GODs

Dali

PICUAL

EXTRA VIRGIN OLIVE OIL

MARTINBOROUGH
AOTEAROA NEW ZEALAND

375ml

Dali

SELECT

EXTRA VIRGIN OLIVE OIL

MARTINBOROUGH
AOTEAROA NEW ZEALAND

START THE
DALI JOURNEY

Dali

EXTRA VIRGIN OLIVE OIL

OUR STORY

Olive trees have grown for more than 4,000 years with 2,500 types of olives worldwide. A mere 10% of oil produced is top grade extra virgin.

In Martinborough, Aotearoa New Zealand we draw on this heritage and quality. Olives have grown here only recently. Tuscan and Andalucían ancestor varieties are nurtured on our grove far from their origins. They create distinct, superior olive oil.

Dali Extra Virgin Olive Oil aims to be unique in style and best in class. Dali is bold, interpretative, complex, herbal and fruity with cheeky spice – new world fresh, green, full of joy and beguiling temptation.
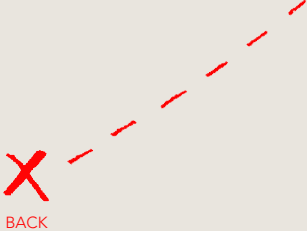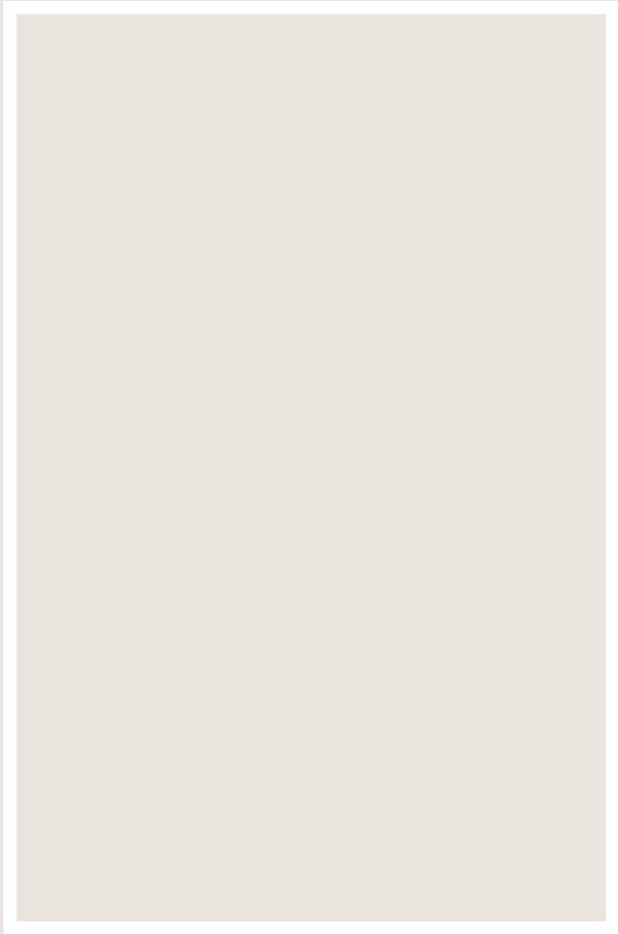
< ● ● ● ● >

WAIRARAPA SKIES

Dali

EXTRA VIRGIN OLIVE OIL

OUR STORY

WHY DALI

OUR HERITAGE

PRODUCTS

NEWS

CONTACT

OUR HERITAGE

Dali captures the taste, epicurian and health value of olive fruit in our oil. Extra virgin olive oil of high flavour and quality is preserved by skilled harvesting, followed quickly by cold-extraction milling, cool storage, specialist bottling.

The Vintiner's Grove Limited is a family-owned business. It grows and produces Dali Extra Virgin Olive Oil. Andrea Stewart, Ross Vintiner and daughters Zeenat and Sazia, along with our indispensable consultants and service providers, are its guardians.

Ross began olive growing in Wairarapa in the late 1980s and has returned with his family to a renewed passion towards sustainable grove and supply chain management.

It's a heritage designed to last.

< ● ● >

EXTRA VIRGIN OLIVE OIL

- OUR STORY
- WHY DALI
- OUR HERITAGE
- PRODUCTS
- NEWS
- CONTACT

STRONGER
FOODS +
- DIVA MOODS

TOP RISOTTO

ROBUST WINES

SAUTÉ FISH
TO A TEE

STEWS

CRISPY GOLDEN
POTATOES

MEXICO
MEETS THE
MED.

COOK'S OIL

ENCOURAGES
SPICE

DALI PICUAL

Diva of vitality

Supreme Picual varietal is for
stronger foods and diva moods.
Dali Picual transforms itself and
food during cooking – robust,
rich and spicy for roasting, stews,
suits Latin and Asian cuisines,
wonderful with fish, crispy potato,
risotto, pasta, paella. A complex,
herbaceous cook's oil, Dali Picual
has rocket lettuce flavour with
vibrant green hue. Mexico meets
the Mediterranean, made under
Wairarapa skies.

$20 per 375 ml bottle
order via email

< ● ● ● ● >