

Our Favorite Olive Oils

Golden or green, smooth or spicy. We tasted dozens of extra-virgin oils from around the globe to track down these superior artisanal bottles.

BY SHANE MITCHELL



1. FRANCE

Floral and feminine, **Alziari** is a classic niçoise oil from the Côte d'Azur. zingermans.com; \$50.

2. SPAIN

The Vea family plants organic Arbequina olives amid almond trees to produce their nutty **L'Estornell**. oliveoilemporium.com; \$24.

3. MOROCCO

Picholine olives are hand-picked in a century-old grove to make the peppery **Les Terroirs de Marrakech**. deandeluca.com; \$26.

4. CHILE

Pressed in the Colchagua Valley near Santiago, **O-Live & Co.** is mild and clean, ideal for grilling. olisur.com; \$17.

5. TURKEY

The Gulf of Edremit's golden **Ilk El** is an unfiltered oil you'll want to drizzle over sliced tomatoes or use for dipping. ta-ze.com; \$34.

6. CALIFORNIA

Sicilian and Tuscan varieties are blended to make the spicy **Grove 45**, harvested at a Napa Valley estate. thelivepress.com; \$30.

7. ITALY

Coratina olives imbue **Antico Frantoio Muraglia Intenso** with a cayenne-apricot flavor. deandeluca.com; \$48.