Holiday Olive Oil Gift Guide (2025)

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Olive Oil Gifts

When it comes to choosing a useful and healthful gift, olive oil tops the list. It's a staple ingredient for many, and the Mediterranean Diet recommends consuming 1-4 tablespoons of extra virgin olive oil a day, and using it in place of other less healthy oils. Good olive oil is never cheap, and individual bottles of high-quality and award-winning olive oil are always a good option for gifting. Around the holidays, producers often package olive oil in multiple

bottles, pairing it with vinegar, wine, or other products. We've put together a list of extra virgin olive oil gift options from some wonderful producers from California, Italy, Turkey and Palestine.

CALIFORNIA

Gold Ridge Organic Farms Tin Sampler

$88

Gold Ridge Organic Farms set

Gold Ridge Organic Farms located in Sebastopol, is an apple and citrus grower, and has a state of the art olive milling facility where they produce award-winning olive oils. The sampler, a set of 250 ml tins of organic arbequina, minerva, picholine, and Tuscan blend, is perfect for tasting and an opportunity to discover a new favorite. *Read more about Gold Ridge Organic Farms olive oil.*

Simply McEvoy Gift Set

$29.95

Simply McEvoy Gift Set

Heading into their 35th year in business, McEvoy Ranch has 14,000 trees, growing frantoio, leccino, pendolino, moraiolo, maurino, coratina, and leccio del corno olives. They offer a huge selection of gifts: a variety of their flavored oils, oil paired with vinegars, tapenades,

jams and more. The Simply McEvoy gift is a combination of 100 ml bottles of organic extra virgin olive oil and organic rosemary olive oil. Packaged in a keepsake box with a satin ribbon, it's a great introduction to a pioneer in California olive oil production. *Read more about McEvoy Ranch.*

Bouchaine Vineyard & Grove Duo

$170

Bouchaine Vineyard & Grove Duo

Bouchaine Vineyards, the oldest continuously operating winery in the Carneros region is one of several wineries in Napa, produces both wine and olive oil. This gift is comprised of an elegant black box with bottles of their Estate Syrah and Extra Virgin Olive. The 2021 Estate Syrah is food-friendly, with intense aromas and black fruit flavors, and pairs well with everything from grilled meats and BBQ to spicy food to blue cheeses and cheddars. Produced from a grove of 3,000 Tuscan varietal trees, the olive oil is delicate and fruity with a peppery finish. Bouchaine also offers its olive oil paired with a lovely ceramic dipping bowl.

Niebaum Pennino Trio of Olive Oil and Vinegars

$48

Niebaum Pennino Trio of Olive Oil and Vinegars

Captain Niebaum established Inglenook winery in Rutherford. As early as 1883, young olive trees and their cuttings were being cultured on the family estate. Inglenook was purchased by Francis Ford Coppola in 1975 (Pennino was his mother's maiden name). The estate olive oil is a blend of Redding picholine, mission, and arbequina varieties from a restored and expanded olive grove. The set also includes bottles of Champagne vinegar and balsamic vinegar from The Rustic Orchard, also located in Napa Valley.

ITALY

[Jovial Organic Extra Virgin Olive Oil 3 Bottles]

$70

Jovial Organic Extra Virgin Olive Oil

Jovial is a family-owned brand that produces a range of organic, artisan-crafted foods, with a particular focus on products for people with food sensitivities, including olive oil. Jovial's exclusive hand-harvested organic extra virgin olive oil is made from three ancient varieties of olives, favaro, grignano, and nostrano, grown in the Valpantena area and the hills above Lago di Garda. The oil is packaged dark, recycled glass bottles designed to shield the oil from light and heat. This is a great value for 3 bottles of organic, hand-harvested olive oil. We especially love that bottles include harvest dates, one of the most important criteria for choosing oil.

CALIFORNIA & ITALY

[Colavita Classic Collection Gift Basket]

$179 (includes shipping in the US)

Colavita Classic Collection Gift Basket

Colavita is a well-respected Italian brand, and their 100% Italian olive oil consistently receives high ratings in taste tests and is North American Olive Oil Association Certified. Colavita is also the parent of O Olive Oil, a California-based producer of olive oil. This massive gift contains all kinds of Italian pantry staples for meals and snacks. It includes Colavita Extra Virgin Olive Oil. Colavita Organic Extra Virgin Olive Oil Spray, O Olive Oil California Organic EVOO. O Olive Oil California Fresh Basil Olive Oil, Colavita Balsamic Vinegar. Colavita Fig Balsamic Vinegar, Colavita Tomato Basil Pasta Sauce, Colavita Marinara Sauce, Colavita Chickpeas, Colavita Rigatoni Pasta, Colavita Roasted Garlic

Paste, Rio Mare Tuna, Sperlari Traditional Hard Nougat with Almonds and Mulino Bianco Galletti Cookies. Read more about Colavita and O Olive Oil.

EUROPe

Olive Oil Flights European Flight

$59

European flight

Certified olive oil judge and sommelier Claudia Veysel has curated hand-picked, single-estate, sustainably sourced premium extra virgin olive oils. We love sets of olive oil that allow you to try multiple cultivars or oils from different regions. Her company's olive oil flights are available from a variety of countries, including the Balkans, North Africa and the Levant. The European Flight Experience contains 250 ml bottles. Spanish picual is a bold and peppery oil for your finest steaks. Sicilian nocellara is a fruity elegance for Caprese salads and tomato-based stews. Croatian bianchera is a delicate and herbaceous to drizzle on seafood and ceviche salads. Orders are due 12/12 for delivery by Christmas.

Subscriptions are also available and include a dozen bottles, which are delivered quarterly.

Limited Time Offer: Use code FOODIE10 for 10% off your first order.

TURKEY

Zagoda gift set


ZAGODA
KÖPRÜBAŞI
Trilye
ULTRA PREMIUM
EXTRA VIRGIN
OLIVE OIL
HIGH IN POLYPHENOLS AND ANTIOXIDANTS
EARLY HARVEST
COLD EXTRACTED
250 ml
ZAGODA
KÖPRÜBAŞI
Arbequina
ULTRA PREMIUM
EXTRA VIRGIN
OLIVE OIL
HIGH IN POLYPHENOLS AND ANTIOXIDANTS
EARLY HARVEST
COLD EXTRACTED
250 ml
ZAGODA
KÖPRÜBAŞI
Ayvalık
ULTRA PREMIUM
EXTRA VIRGIN
OLIVE OIL
HIGH IN POLYPHENOLS AND ANTIOXIDANTS
EARLY HARVEST
COLD EXTRACTED
250 ml

Zagoda gift set

Ceren Su Sahin is the founder of Zagoda, a producer of Turkish premium olive oils. In 2017 her father planted 16,500 young trees across 10 hectares in Köprübaşı, Manisa, Türkiye. The name “Zagoda” comes from a word used in the Eastern Black Sea region for green olives in brine.

All olive oils are early-harvest, cold-pressed, hand-picked, with polyphenols over 500mg/kg, and acidity below 0.3%. The single cultivars include arbequina, but also native Turkish cultivars, **ayvalik**, a smooth buttery and herbaceous oil with notes of green banana and **trilye**, that is nutty and earthy with notes of walnut and artichoke. The set of all three bottles will be available in early December.

PALESTINE

Canaan Palestine Signature Olive Oil gift set

$103

Canaan Palestine Signature Olive Oils Gift Set

Canaan Palestine is a supplier of organic and fair trade olive oil. It was founded in 2004 by Palestinian-American Dr. Nasser Abufarha and is based in the West Bank city of Jenin and

works with 2400 farms across 52 villages. Three distinct varieties, rumi, nabali, and jenin are pressed from ancient olive trees cultivated for generations, certified regenerative organic and fair trade. With every set sold, a tree will be planted in Palestine. This is a great way to support Palestinian farmers and to try less common cultivars that are for both cooking and finishing dishes.

Some of you may have seen in the that farmers in the region have been under attack. We asked founder of Canaan Palestine to tell us about the harvest this year. He says, "For our network of farming families in the northern West Bank, this harvest has been one of the most difficult in recent memory. The olive season is normally a time of community, entire families picking together, neighbors helping one another, food shared under the trees. But this year, many of our farmers could not even reach their groves at all.

Several of the villages we work with experienced increased settler violence during the harvest, farmers reporting intimidation, trees damaged, or being blocked from reaching parts of their own land. For years, some families were only allowed a few restricted days and limited hours to pick, this year, even those hours were taken away."

He adds, "Movement restrictions across the West Bank added another layer of difficulty. Some farmers struggled to travel between cities to reach their groves; others faced delays transporting olives to the presses, where timing is essential for quality. These disruptions have a direct impact on yield and income, especially for small producers who depend on every kilogram of olives to support their families. And yet, despite all of this, our farmers showed the same resilience that has defined Palestinian agriculture for generations. People arrived at their groves before sunrise, working in teams to finish what they could. Families protected one another, kept the harvest moving, and refused to let the season go to waste. The oil we're pressing now carries that story, not just of olives, but of determination to stay rooted on the land. For anyone choosing Canaan Palestine products this year, your support reaches farmers at a moment when it truly makes a difference. It helps families maintain their groves, care for their trees, and hold onto a livelihood that has been passed down for centuries."

Each gift comes with a cotton bag printed with the proverb: "They planted so we ate, we plant so they will eat." A beautiful sentiment in turbulent times.