

EXTRAVIRGIN OLIVE OIL

DOP Veneto Valpolicella

In a word: fragrance and taste

The elegant label portrays the three stages in the growth cycle of the olive: flowers, leaf, and olives are styled in gold against earth colours.



Extravirgin Olive Oil

DOP Veneto Valpolicella Denominazione di Origine Protetta

Town/area:

Illasi, Lavagno (Verona)

Olive varieties

60% Favarol,
30% Grignano,
10% Leccino,
Canino,
Taggiasca,
Piangente

Cultivation:

the varieties Favarol, Grignano, Piangente, Leccino, Canino and Taggiasca are from trees ranging from 35 years old to more than 2 centuries, which are trained and pruned to the classic system; the grove is cover-cropped, with no irrigation, but only annual organic fertilisation. Olives are picked by hand in the 1st decade of November as veraison begins

Pressing:

the olives are crushed the same day they are picked, then the oil is obtained by the cold continuous extraction process. Olive yield varies from year to year, from a minimum of 15 quintals/hectare to a maximum of 60, with a yield in oil that varies between 8 and 13%

Ideal food pairing:

delicious poured from the bottle directly on raw and cooked vegetables, soups, fish and meat

Appearance:

green, flecked with pale yellow, very finely-balanced density, correct fluidity

Bouquet:

fragrances of herbs and blossoms, artichoke and potato

Palate:

crisp, fruity, lightly peppery, conveying freshly-picked vegetables, moss, and wildflowers. Alluring and long-lingering, it will bring out the finest qualities in all foods

Available sizes

500 ml glass bottle, 3.0 l and 5.0 l tin

Packaging:

6-bottle cases, 3.0 and 5.0 tins

