

FAMIGLIA OLIVINI®
VIGNAIUOLI DAL 1970

OLIO EXTRA VERGINE DI OLIVA

CASALIVA, FRANTOIO E GARGNÀ

Extra virgin olive oil obtained from the typical varieties of Casaliva, Frantoio and Gargnà, located on the south-western coast of Lake Garda, Brescia. This prestigious oil is the result of a careful production process involving washing and pressing within a few hours of harvesting. A state-of-the-art continuous cycle plant in a protected and oxygen-free environment preserves its fruity flavour of olive, with hints of aromatic herbs and almond.

CULTIVAR

Casaliva, Frantoio, Gargnà

CHEMICAL ANALYSIS

Acidity < 0,3%

MILLING AND PROCESSING

Washing and milling within 24h of harvesting, oil extraction by state-of-the-art continuous cycle plant in a protected and oxygen-free environment.

COLOUR

Straw yellow with green reflections

FLAVOUR

Medium-light fruity scent of olive with hints of aromatic herbs and notes of almond.

PRODUCED IN ITALY

