

EXTRA VIRGIN OLIVE OIL - Monocultivar Casaliva -

- Origin of the name : Comes from the historic road that accesses the family's olive grove.
- Olive grove position : In the towns of Gargnano and Toscolano – Maderno located on the western coast of lake Garda.
- Height (above sea-level) : 100 - 250 meters.
- Variety of olives : Casaliva 100 % .
- Training system : Traditional planting layout and density of 300 plants/Ha
- Harvest : End October - Mid November.
- Method of harvest : Manual cropping beated down with the use of single column stepladder and nets lying on the floor.
- Conferment : Within 24 hours from collection, using perforated crates.
- Milling method : Continuous cycle, cold pressing (temp <27 c°).
- Colour : Gold with bright green reflex.
- Aroma : Fresh and enduring, with a scent of green olive and almond.
- Taste : Full, with comeback of almond and herbs. Sweet at taste with a balance between bitter and spicy. Medium-high intensity.
- Average analytic data : Acidity : 0,10 - 0,25 %
Peroxides : 5,0 - 7,0 meq di O₂/kg
Polyphenols tot. : 500 – 550 mg/kg

