



Agririva - Agraria Riva del Garda 46" PARALLELO ORGANIC EXTRA VIRGIN OLIVE OIL



Ref.: GAR-030 Packaging: 500 ml glass bottle; Ref.: GAR-0B04 Packaging: 250 ml glass bottle; Ref.: GAR-035 Packaging: 100 ml glass bottle

NATURAL PURITY ORGANIC

The 46th parallel marks the northernmost area with an olive-growing tradition in the world - the northern Lake Garda area in Trentino.

In 2007, Agraria Riva del Garda began working towards organic production, beginning with the oil mill and several olive-grower partners motivated by their own ideals. Frantoio di Riva obtained organic certification in 2008 and the first olive orchards completed the conversion process in 2010. That same year, the first organic olive oil was produced. Organic olive cultivation is aided by the unique climate conditions that hinder the development of the main olive diseases. In addition, the orchards make widespread use of organic insect control methods, like traps for the olive fruit fly, the insect pest that olive growers fear most.

ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with visible green highlights.

Aroma: medium fruity with appealing fresh notes reminiscent of mown grass, as well as bitter notes of rocket and green almond.

Flavour: decidedly harmonious and balanced, with clear, appealing bitter notes and more pronounced spicy notes. Leaves a lingering pleasant sensation in the mouth

OLIVE ORCHARD AND MILL

Soil type: very shallow, medium-textured, somewhat calcareous.

Altitude a.s.l.: 150 - 400 m.

Olive variety: primarily Casaliva (more than 70%), followed by Frantoio and a small amount of Leccino (2-3%). Harvesting method: primarily picked by hand at an early stage of maturity. Extraction method: cold extractedusing a water-saving, continuous three-phase system.

Given the similarity to mother's mink and the added value of the organic production process, organic exits virgin onve on is particularly suitable for:

- babies being weaned off breast milk, infants and children ANN TRADING LIMITED
 people with nutritional problems, including the ill and the elderly;
 people with food intolerances that and the remann.hk info@ellermann.hk Tel +852 3187 7488 Factors Tel +852 3187 7488 Fax +852 3421 2262
- people who make organic food a sharthor work work work and weather and the state of the state