



Agriviva - Agraria Riva del Garda

OPERA OLEI MONO CULTIVAR EXTRA VIRGIN OLIVE OIL SELECTION



Ref.: GAR-PT49

Packaging: 6 pcs of 100 ml glass bottle in a single material casket

The special reserves of Opera Olei arise from the best selection of every manufacturer. Green olives give fragrance and elegance to monocultivar. The harvest is done manually, branch after branch and fruit after fruit, to give the product proven and unique complexity and healing properties. The production facilities are modern, because today, the oil quality needs technology and innovation.

Thanks to the organoleptic and taste differences of each oil, the range of flavors and fragrances on the national territory are highlighted. Into the box it's available a booklet suggesting 36 pairings.

"6 Extra Virgin Olive oils from different cultivars, all from green olives."

Opera Olei is the first example of a Consortium gathering a few selected producers of Extra-Virgin Olive Oil. Oils are obtained from six different Cultivars coming from as many Regions and produced by six great "Performers". Opera Olei is the Italian Excellence by 6 young producers, who decided to extract oil from Green Olives, harvesting in advance compared to past, traditional patterns. Opera Olei is a perfect synthesis enhancing the territory, the cultivar and the producer: Casaliva by Agraria di Riva del Garda, Frantoio by Franci, Moraiolo by Viola, Itrana by Quattrociochi, Ottobratica by Olearia San Giorgio and Tonda Iblea by Frantoi Cutrera. Opera Olei is the pride of the healthy part of Italy in the world and the result obtained is the best expression of an extra virgin olive oil linked to particular territories

Tonda Iblea - FRANTOICUTRERA

Tonda Iblea is a dual-purpose cultivar as it is used to produce both oil and table olives. Its oil has a moderately intense fruity flavour, with exuberant hints of tomato leaf, artichoke, newly-cut grass and aromatic herbs. The overall taste is supported by bitter and pungent well-structured hints. It is ideal with fish and grilled meat. It is perfect for tomato sauce.

FRANTOIO FRANGI



Frantoio, the most widespread cultivar in Central Italy, is also the symbol of Italian olive growing in the world. Maturation is quite early and the oils obtained are characterized by elegance and balance, which are expressed to the nose with mid-palate fruity hints and evidence of artichoke leaf. In the mouth, the front palate is characterized by a bitter and pungent taste, followed by slightly herbaceous sensations and a back palate of fresh almonds. Ideal with minced raw meat and minced raw tuna fish.

Itrana - AZ. AGR. QUATTROCIOCCHI