

EXTRA VIRGIN OLIVE OIL

Oro del Garda

From our olive trees by the lake: a delicate, fruity oil.

Oro del Garda is our Garda DOP extra virgin olive oil: Leccino and Casaliva olives from our groves by the lake, cold extracted so that none of the aroma is lost.

On the nose it is fruity, light to medium in intensity, carrying the scent of the freshly picked olive. In the mouth it is delicate and harmonious: bitterness and pungency stay in balance, with neither taking over, and leave almond on the finish — the signature of Garda oils.

TECHNICAL SHEET

APPELLATION	Extra virgin olive oil · Garda DOP
OLIVE VARIETIES	Leccino · Casaliva
BOTTLE SIZE	0.50 L
SERVING	Use raw, so the aroma is not lost. Store away from light and heat.

FROM GROVE TO BOTTLE

EXTRACTION

Leccino and Casaliva olives from our groves on the lake, cold extracted.

TASTING NOTES

COLOUR

Green with golden highlights.

NOSE

Light to medium fruity, with the scent of fresh olives.

PALATE

Delicate and harmonious, with bitterness and pungency in balance and an almond finish.

FOOD PAIRINGS

Starters • Lake fish • Vegetables • Fresh cheeses • Ice cream