

VILLA CORDEVIGO

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EXTRAVERGINE DI OLIVA

Appellation: Extra Virgin Olive Oil

Production area: olive trees are grown in Cordevigo estate, in the Cavaion Veronese area, on the hills surrounding Lake Garda

Type of soil: clay with pebbles, typical of morainic hills

Olive varieties: Casaliva, Leccino and Grignano

Harvest: hand picked during the month of November

Production system: olives are cold pressed within 24 hours of the harvest, after being washed with room temperature water

Organoleptic features: deep green colour with straw reflections Fruity bouquet with notes of apricot and apple. Balanced taste with hints of sweet almonds

Type of bottle: 0.50 lt.

Bottles produced: 1,500

