



Olio Extra Vergine di Oliva

Our olive grove is located on Morainic hills south east of Lake Garda, an area traditionally suited to the production of an extra virgin olive oil with unique characteristics.

From the indigenous varieties Casaliva, Leccino, Favarola and Grignano, we obtain a complex, refined and medium fruity oil, with distinct vegetable and fruity scents.

Production area: Morainic hills, south - east of Lake Garda.

Harvest: manual, in the second half of October, with full respect of the plant and the integrity of the fruit.

Processing: the olives are taken to the mill within the day, then milled and processed by cold extraction, in order to maintain the natural organoleptic characteristics.

Sensory profile

Color: light green and bright.

Bouquet: complex and velvety, with hints of green tomato, freshly cut grass, artichoke, apple and almond.

Taste: refined and balanced, with notes of chicory, almond, black pepper and celery. Pleasant spicy and bitter touch.

Varieties: Casaliva, Leccino, Favarola and Grignano.

Food pairings: shellfish based appetizers, salads, grilled or stewed meat, goat cheeses, cream - based ice cream and chocolate based desserts.

Storage: away from the light, under temperature control between 15° and 18°.

Packaging: 500 ml bottle.

AWARDS



Gambero Rosso
Oli d'Italia 2021
Tre Foglie



Gambero Rosso
Oli d'Italia 2021
Special award - best new entry



For more information
visit the product page

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