



Frantoio di Valnogaredo®



*since 1960*



*Oil of the  
Euganean Hills  
certified DOP*

*(Protected designation of origin)*

*The quality is taste  
and health guaranteed!*



# *Frantoio di Valnogaredo*

## THE NEW AND THE ANCIENT IN PERFECT HARMONY

The Frantoio of Valnogaredo was founded by Oreste Barbiero in the barchessa of the majestic Villa Contarini Piva. It is considered to have been the first ever oil-mill in the Euganean Hills. It is an ancient tradition that dates back to the end of the 18th century when one of the most important noble Venetian families, the Contarini family, bought some plots of land in Valnogaredo. In 1585 the Villa was built and became the family's summer residence and where olive pressing was carried out even then. The ancient millstones and presses can still be admired today. These very same presses were used to extract the oil for personal use and, being Doges, it was also used at the grand parties held there and was much appreciated by the guests.

The Frantoio di Valnogaredo, now in its fourth generation of Mastri Oleari, is managed by Paolo and Pierangela and their son Filippo. The oil produced is similar to that which was enjoyed by the Venetian Doges, using the latest techniques and state-of-the-art machinery and equipment. The extra virgin olive oil produced has exclusive characteristics which are obtained from the ancient plant variety of Rasara and Marzemina that are always rigorously hand-picked. It is a delicate, fruity oil with an aftertaste of sweet almonds and a very low acidity.

Nowadays, the oil mill has two production lines: a traditional one using stone millstones and traditional cold pressing, and a more modern one with a constant cold pressing.

The Barbiero family has been able to combine their passion of oil with that of cultural education by offering schools of all kinds, including specialist hospitality schools, the opportunity to visit the working mill where a valuable technical as well as cultural experience is had.

The farm's ancient olive trees are immersed in the green valley of Valnogaredo, one of the most beautiful areas of the Euganean Hills, where you can also glimpse copses of chestnut trees, rovilla, corbezzolo, holly oak and heather or take a stroll up to the Buso Della Casara, an ancient Roman aqueduct.

In addition to guaranteeing the highest quality oil, the Frantoio di Valnogaredo also offers a wide range of products from the Euganean Hills, including wine, which together with extra virgin olive oil are two excellences the Euganean Hills can be proud of.





# Extravirgin Oil

## ORGANIC



Available in 0.5l and 0.75l bottles, our Organic Extra Virgin Olive Oil is produced respecting the environment and adhering to the regulations laid down by the CE. It is made from a blend of: Leccino, Frantoio, Rasara and Grignano olives which are milled within 24 hours of harvesting.

All stages of production adhere to a strict quality control process, from harvesting to storage to processing, preservation and packaging.

Emerald green in colour with a hint of gold, it is delicately fruity with a slightly bitter and spicy aftertaste.

Ideally used raw on fish starters, in soups and on white meat.

ICEA Certified – quality control body authorised by Pipaaf: IT BIO 006

## D.O.P.



**Veneto Euganei and Berici.**  
**"The Dodge's oil"**  
**Cold pressed and unfiltered**

Available in 0.5l and 0.75l bottles. Made using quality olive varieties: Rasara (minimum 50%), Marzemina, Leccino and Frantoio.

The olives are milled on the day of harvesting.

It has a delicate fruity aroma with a note of sweetness and a sensation of wild vegetables and almonds. To the palate it feels well balanced and smooth, pleasantly sweet and full-bodied with elegant notes of bitterness and spiciness. Best raw on salads, first courses, meat and fish.



# Extravirgin Oil

## RASARA



Available in 0.5l and 0.75l bottles. Made using mainly quality Rasara olives typical of the Euganean Hills. The olives are milled within 24 hours of harvesting. It is smooth and has an intense golden green colour and a harmonious and balanced aroma, elegantly fruity with a note of artichoke and sweet almond. The balance of both the bitter and spicy flavours can be easily distinguished by the palate.

Excellent for enhancing the flavours of every kind of dish, as well as being an ideal seasoning for fresh vegetables, first courses and traditional dishes.

## ITALIAN (Blend)



Available both in cans and bottles: 0.25 l, 0.50 l, 0.75 l, 1 l, 2 l, 3 l, 5 l. Made using a blend of different kinds of olives: Leccino, Rasara, Frantoio, Pendolino, Matosso, Marzemina, etc. The olives are milled within 24 hours of harvesting. An unfiltered, cold pressed olive oil, cloudy green with hints of yellow in colour and medium-light fruity and balanced in flavour with notes of fresh green grass, artichoke and almond, and at times also green apple. A delicate spicy bitter aftertaste. Best used on "bruschette", as an oil dip, in salads, on raw and cooked vegetables, soups, grilled meat and fish, roast meat and ragù.



# Armoatized Oil (250 ml.)



*Chilly pepper*

## CHILLY PEPPER OIL

Made by crushing chili peppers in extra virgin olive oil. It has a medium intensity of spiciness and can be used to accompany pasta sauces, meat, pizza and many other dishes of your choice.



*Orange*

## ORANGE OIL

Made by milling and cold pressing hand-picked olives and natural oranges. Try it on boiled fish, seabass, carpaccio, steamed prawns, salads and many summer dishes.



*Lemon*

## LEMON OIL

Made by milling and cold pressing hand-picked olives and natural lemons. Unlike other lemon flavoured condiments that are made using lemon flavouring, our oil has a unique fragrance and flavour.

Try it on boiled fish, bresaola and rocket, cauliflower, salads and many summer dishes.



*Rosemary*

## ROSEMARY OIL

Made by crushing rosemary in extra virgin olive oil. An excellent condiment on grilled meat, roasts and sauces.



*Truffle*

## TRUFFLE OIL

This oil can be used in any recipe that requires raw extra virgin olive oil. We recommend flavouring all recipes that use truffles as an ingredient with this truffle oil. It can be used both on first course and second course dishes as well as a condiment or decoration.

0,5 Lt  
0,75 Lt  
1 Lt  
3 Lt  
5 Lt



Extra Package  
Extravirgin Oil

2 Lt





# Food products in Extravirgin Oil



## AUBERGINE ROLLS

Slices of aubergine stuffed with tuna and capers. Can be served as finger food or as an accompaniment to cold cuts and starters.



## DRIED TOMATOES

The combination of dried tomatoes and two types of capers is a delicious addition to whatever dish you wish to use them in or they can be served as a starter.



## STUFFED ARTICHOKE

These artichoke hearts are carefully selected and put in oil. Their freshness results in them being slightly crunchy. They can be served as a starter, with cold cuts, salads or as an addition to rice salads and pasta dishes.



## MILD SPICY PEPPERS

Mild spicy peppers stuffed with tuna, capers and a touch of garlic. They can be served as finger food or as an accompaniment to cold cuts and starters.



## TREVISANO RADDICCHIO

Grilled Trevisano raddichio stuffed with tuna, a touch of garlic, parsley and some mint leaves. An excellent starter, finger food or as a condiment to pasta, when chopped and stir fried.





## TONNO FILLETS

The tuna is washed, boned and filleted. It is then sliced and put into jars and covered with extra virgin olive oil. It can be used to create tasty starters and fillings and is excellent used in savoury flans, as a condiment on pasta or as an addition to salads, or it can be used simply as a main dish accompanied by vegetables.



## CARDONCELLI MUSHROOMS

This product contains Cardoncelli mushrooms, garlic, parsley, chili peppers, bay leaves, cloves and wine vinegar. The Cardoncelli mushroom is much-sought after and has been around since ancient times. With its fleshy cap and pleasant sweet flavour it can be used to accompany starters, or as an excellent basis pasta for sauces.



## PESTO WITH BASIL

Basil, garlic and cashews are combined to create this exceptional pesto which can be used on all kinds of pasta, on pizza and piadina, or to make tasty finger food.



## BLACK OLIVE PASTE

Excellent for the preparation of tasty savoury pastries and great served on bruschetta and warm bread as a starter as well as a condiment for pasta.



## BAGNETTO DELLA COLLINA

A delicious pesto made with bread, parsley, anchovies and a small amount of oil and chili pepper. It can be used as a condiment for pasta or to season stir fried vegetables or fish. Diluted with a little of our olive oil it makes a tasty sauce that can be used to dress "puntarelle di Catalogna".



## GREEN OLIVE PASTE

A delicate cream of green olives which can be used as a topping on savoury pastries and hot crostini. By adding some ricotta or cream you can create a delicate pasta sauce, or you can use it to make a tasty, delicate or vegetarian pizza.





## RED PESTO

Made with dried tomato, cashews and cheese it is an excellent spread for bruschetta. By adding some cream, ricotta, or any other soft cheeses, delicious pasta sauces can be created.



## PITTED BLACK OLIVES

The perfect accompaniment to finger foods, cheese skewers, or to enhance the flavour of roasts, sauces, salads, pizza and cold dishes such as rice salad and pasta.



## OLIVES IN BRINE

Excellent served as appetizers, with buffets and salads. Green and black olives are also available in 500g bags.



## HORSERADISH (Available in winter only)

Horseradish, known also as "Barbaforte", is a perennial herbaceous plant that we use the grated root of mixed with vinegar and 5% of new extra virgin olive oil from the Frantoio di Valnogaredo. It is the perfect accompaniment to boiled meat, roast beef, grilled meat, fish and egg.



## ACETTO BALSAMICO DI MODENA

Made using a combination of cooked wine must, from Lambrusco grapes from Sorbara DOC, and wine vinegar. This closely kept secret recipe allows us to produce a very special vinegar that has limited availability due to the small quantities produced. It has an intense brown colour, an intense aroma and a perfectly balanced flavour of sweetness and acidity. Its density and limpidity make it a unique balsamic vinegar that labels all dishes with the excellence and quality of its homeland.





## AMARO EUGANEO

A full-bodied liqueur: a rich balance of the aromas of artichoke, gentian, burdock, rhubarb, marshmallow, mint, liquorice, mallow, melissa, frangula, juniper and fennel. It can be served as it is at the end of a meal or mixed with cold soda water for a light, refreshing drink.



## CHESTNUT HONEY

Dark in colour with a strong slightly bitter flavour. It is rich in iron which is good for producing red blood cells and can be considered an excellent tonic. It fights coughs and is recommended to those suffering from ulcers. In the kitchen it is a great accompaniment to cheese.



## WILDFLOWER HONEY

The production of this honey starts from the nectar of various plants, both wild flowers and cultivated flowers, usually during the summer. With its medium to intense flavour it goes well with cheese, at breakfast on bread and with healthy snacks. It is great for children, sportspeople, expectant mothers, the elderly and everyone who has a stressful, hard job. It is great remedy to help fight colds, coughs and lung infections.



## ACACIA HONEY

Full of mineral salts, iron and calcium it has a clear light colour and its flavour is particularly delicate. It is a great tonic, an excellent detoxifier of the liver and is particularly indicated for the treatment of sore throats.



## STRUCA'

This naturally leavened sweet product is made with extra virgin olive oil, flour, free-range eggs, culture yeast, brown sugar, Italian honey and candied orange peel.



## PANETONE

This naturally leavened traditional Christmas cake is made with soft raisins, cubes of naturally candied Washington orange peel and is recognisable for its sweet, delicate flavour and unique aroma of vanilla and honey.





## *Services offered by the Valnogaredo Oil Mill:*

- Oil tasting courses led by a panel head and experts in the field
- Courses in pruning olive trees
- Guided tours of the olive oil mill for individuals, groups, and schools all year round.  
Pre-booking required. Maximum number of participants 50 (to be divided into two groups)  
Languages spoken: English, German, French and Spanish

## *The Valnogaredo Olive Oil Mill shop*

- Gift ideas, baskets and personalised boxes for every occasion.
- Party favours for all events with the option of personalising the label.
- Company gifts.
- Fast shipping of all our products in Italy and abroad.
- Free shipping to Padova within a week, for a minimum purchase.



## Awards

- The Paris International competition AVPA 2016
- Finalists in the Ercole Olivaro contest in 2011, 2016 & 2017
- Gold Medal at the Domina International Olive Oil Contest in Palermo 2017 - 2018
- 2nd place in the Novello Oil contest organised by AIPO Verona
- Numerous diplomas in national & international contests
- GOLD MEDAL BUONOLIO SALUS FESTIVAL 2018  
OLIO EVO 100% (light fruity)

## Who talks about us...

1. La Strada del Gusto, February 2016
2. Gambero Rosso, 2015 - 2016 - 2018
3. Flos Olei 2015, 2016-2018
4. La Difesa del Popolo, 8th March 2015
5. Slow Food (since 2005 in various annual editions)
6. Il Sole 24 Ore, 20th August 2014  
(Oil from the Hills conquers Taiwan)
7. The Commons Daily TPIPAS, Taiwan, 13/11/2014
8. Local newspapers such as, Il Gazzettino and Il Mattino of Padova
9. Extrascape 2014
10. Il Golosario (various annual editions)
11. Il Gusto magazine, April 2013
12. Il Giornale of Vicenza, 16 April 2013
13. The monthly publication Dove, May 2015
14. The German newspaper Lebensart Magazin,  
8th January 2000 written by the journalist Rollan Ganninger
15. Carta Dell'Eccellenza Padovana
16. Bio Taiwan exhibition for Olive oil at Taiwan  
world trade exhibition hall, 2016 -2017
17. Food Taipei-Taiwan exhibition for Olive oil from 27 to 30  
June at Taiwan Exhibition Center hall, 2018

**Certified by the National Register of Technical  
Experts of Olive Oil since 2014.**

**We are the first company in the Euganean Hills to obtain  
the DOP certification "Veneto Euganei and Berici",  
recognised annually since 2002 until the present day.**

**Paolo and Filippo have obtained the  
qualification Mastro Oliareo,  
thereby guaranteeing quality for the consumer.**



The Frantoio of Valnogaredo sells:

- Directly from our family-run shop at the oil mill.
- In top quality delicatessens.
- In health food stores.
- By mail order – [www.frantoiovalnogaredo.com](http://www.frantoiovalnogaredo.com)



**Opening times**

from Monday to Friday: 15,00 - 19,00

Saturday: 9,00 - 12,30 • 15,00 - 19,00

Sunday: 9,00 - 12,00

**DURING THE MILLING PERIOD OPEN EVERY DAYS**

8,00-12,30 • 14,30 - 19,00

Sunday afternoon closed



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