

Frantoio di Valnogaredo sells

- Directly in our family shop by the oil mill
- In high quality delicatessens
- In health food shops
- By mail order:

[www.frantoiovalnogaredo.com](http://www.frantoiovalnogaredo.com)



Timetable: from Monday to Friday: 15,00 - 19,00	DURING THE MILLING PERIOD:
Saturday: 9,00 - 12,30	Opened all days
15,00 - 19,00	8,00-12,30 • 14,30 - 19,00
Sunday 9,00 - 12,00	Sunday afternoon closed



Via Mantovane, 8/A

35030 VALNOGAREDO di Cinto Euganeo (PD)

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[www.frantoiovalnogaredo.com](http://www.frantoiovalnogaredo.com)

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Frantoio di Valnogaredo®



since 1960



Oil of the  
Euganean Hills  
certified DOP

(Protected designation of origin)

The quality is guarantee  
of taste and health!



## The cold oil pressing

Since 1960 the family of the Frantoio Valnogaredo has produced small amounts of the highest quality cold pressed olive oil.

Made from many varieties of olive that grow in abundance on the slopes of the Euganean Hills near Padova and Vicenza, the secret of this precious and natural oil lies in the traditional process of extracting the best flavour from the olives.

*the granite millstones*



*the Press*



*the Separator*



Once picked and stripped of their leaves, the olives are slowly crushed by granite millstones to produce a thick paste. Spread on porous mats, the paste is then squeezed by a hydraulic press until a dark liquid is released composed of oil (20%) and water (40%). Finally, a centrifugal separator separates the oil from the water. The oil is stored in stainless steel tanks in absence of oxygen under the head inert gas Argon, and rests at a controlled temperature for at least a year. The final composition of the extra virgin oil reflects the temperate climate and unique landscape of the Veneto region. It has a golden green colour and a delicate scent and taste. It is an ideal accompaniment to many foods and a key ingredient of a healthy diet. The family of the Frantoio di Valnogaredo has a fifty years experience in making olive oil, related food and beauty products. Made in limited quantities and attractively packaged, all the products have been subjected to a rigorous quality control process in the area of origin, and the result is simply superb!

## Extravirgin Oil

**ORGANIC**



Available in 0,5 l and 0,75 l bottles, Organic Extra Virgin Olive Oil is produced in the respect of the environment, adhering to precise conditions laid down by CE regulations. Obtained from multivarietals: Leccino, Frantoio, Rasara, Grignano. Olives are milled within 24 hours from harvesting. All stages of production follow a strict quality control process, from harvesting, storage, processing, and preservation to packing. Colour: Emerald green with shades of gold. Delicately fruity, intense with a light bitter and spicy aftertaste. An ideal accompaniment raw to fish starters, soups and white meats. Certified by ICEA – quality control body, authorised by Mipaaf: IT BIO 006.

**D.O.P.**



**Veneto Euganei and Berici.**  
**“THE DOGE’S OIL”**  
**Cold pressed, unfiltered**

Available in 0.5 l and 0.75 l bottles. Obtained from quality olive varieties: Rasara minimum 50%, Marzemina, Leccino and Frantoio. Olives are milled the same day from harvesting. A delicate fruity aroma with a note of sweetness and a sensation of wild vegetables and almonds. In the palate it feels a well balanced and harmonious smooth olive oil. Pleasantly sweet and full bodied with elegant notes of bitterness and spiciness. Enjoy the oil at its best raw, on salads, first courses, meat and fish.

# Extravirgin Oil

## RASARA



Available in 0.5 l and 0.75 l bottles. Obtained mainly from Rasara olives. Typical multivarietales of the Euganean Hills. Olives are milled within 24 hours from harvesting. Colour: Intense golden green

A harmonious and balanced aroma, elegantly fruity with notes of artichoke and sweet almond. The palate can easily detect the perfect balance of both the bitter and spicy flavours.

Excellent for enhancing the flavour of every kind of dish, ideal for seasoning fresh vegetables, first courses and traditional dishes.

## ITALIAN (Blend)



Available both in cans and bottles: 0,25 lt - 0,50 lt - 0,75 lt - 1 lt - 2lt- 3 lt - 5 lt. Obtained from a wide variety of olives: Leccino, Rasara, Frantoio, Pendolino, Matosso, Marzemina, etc.

Colour: Greenish yellow  
Medium fruity and harmonious with notes of fresh green grass together with green apple and almond.

Olives are milled within 24 hours from harvesting. A pleasant full-bodied and balanced flavour: medium fruity, fragrant with a light note of grasses and an aftertaste of artichoke and almond. A delicate spicy and bitter after taste. Best used raw on "bruschette", as an oil dip, in salads, on raw and cooked vegetables, soups, grilled meat and fish, roast meat and ragù.

# Aromaatized Oil (250 ml.)



Chilly pepper

## CHILLY PEPPER OIL

It is made through pressing of chili peppers. It has a medium intensity of spiciness.

It accompanies pasta sauces, meats, pizza and many other dishes.



Orange

## ORANGE OIL

Obained by milling and cold pressing of hand harvested olives and natural oranges. Recommended for: boiled fish, sea bass carpaccio, steamed shrimp and seasonal salads in general.



Lemon

## LEMON OIL

It is obtained through the pressing of hand-harvested olives and natural lemons, and this is why it is different from any other oil with only aroma added. It has unique persistence and fragrance. Try it with boiled fish, bresaola and rocket, cauliflower, salads and summer dishes.



Rosemary

## ROSEMARY OIL

Obtained by the maceration of rosemary. Suggested to flavor grilled meat, roasts and sauces.

## Extra Package Extravirgin Oil

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



2 Lt



# Food products in Extravirgin Oil



## AUBERGINE ROLLS

Stuffed with tuna and capers conserved in local extra virgin olive oil. Most suitable to be served as a starter.



## DRIED TOMATOES

Great to flavour some salad, sliced in small pieces, to make sauces or with cheese, pasta or as side dishes.



## STUFFED ARTICHOKE IN OLIVE OIL

Artichokes stuffed with tuna, capers, parsley, great as appetizers and also combined with cheeses, cold cuts, meats and eggs.



## SLIGHTLY MILD PEPPER

Stuffed with tuna and capers conserved in local extra virgin olive oil. Most suitable to be served as a starter.



## CHICORY ROLLS

Treviso red chicory stuffed with tuna and capers conserved in local extra virgin olive oil. Most suitable to be served as a starter.



## TUNA FILETS

The product is washed, cleaned and filleted. It is sliced, put into glass jars and covered with extra virgin olive oil. It can be used to prepare tasty appetizers, stuffed pies, with pasta, added to salads or simply as a main course accompanied by vegetables. After using it, the extra virgin olive oil remaining can be used to dress salads, and pasta sauces. Once opened, keep refrigerated and consume it within 4 days.



## CARDONCELLI MUSHROOMS

Ingredients: Cardoncelli Mushrooms, garlic, parsley, pepper, bay leaves, cloves, vinegar. The Cardoncello mushroom is highly sought-after and appreciated, presents since ancient times. With its meaty hat, sweet and pleasant taste, it is widely used in the kitchen: accompanies appetizers, excellent base for preparing sauces for pasta, minced finely and mixed with a little cream cheese or crimson you can obtain a delicious cream to spread toasts or simply to accompany meat cutlets.



## BASIL PESTO

Basil, garlic, cashews are mixed to obtain a great pesto, which can be used to flavour some pasta, pizza or to make tasty canapés.



## BLACK OLIVES PÂTÉ

It is really tasty, great for bruschettas or warm bread, to flavor dishes as pasta or pizza.



## BAGNETTO DELLA COLLINA

Pesto made of bread, parsley, garlic, anchovy, chili pepper. Great for canapés, to dress "puntarelle di Catalogna" or to season pasta, vegetables or "cime di rapa".



## GREEN OLIVES PÂTÉ

More delicate, it can be used as a topping for canapés or to prepare sauces for pasta and pizza.



## RED PESTO

Made with dried tomatoes, cashews and cheese, mainly used for bruschetta, to taste sauces for pasta, pizza and mixed cheeses.



## BLACK STONED OLIVES

Stoned olives, great to offer for happy hours, to prepare skewers with cheeses or cold cuts or to make sauces or roasts.



## OLIVES IN BRINE

Great as appetizers or to accompany aperitifs. They can also be used for sauces or to fill pizza. Black and green olives are also available in 500 gr. packages.



## CREN (Available in the winter period)

Cren, also called Barbaforte, is a perennial herbaceous plant, of which we use the root, grated and mixed with vinegar and the 5% of our fresh extravirgin olive oil from Frantoio di Valnogaredo. It perfectly accompanies boiled meat, roast-beef, grilled meat, fish and eggs.

## BALSAMIC VINEGAR OF MODENA

Raw materials characteristic: Musts from grapes of property vineyards and Select Musts of the Emilia Romagna region.

Vinegars of the Emilia Romagna region. Intense brown, limpid and bright, dense, aroma characteristic, persistent, intense and delicate, with slight acetic pleasantly woody notes. Taste bittersweet, balanced, palatable, long.

Without colouring and preservatives.



## HERBAL LIQUEUR FROM COLLI EUGANEI

In the heart of the Euganean Hills, in Veneto, herbs, flowers, roots are wisely chosen as ingredients for decoctions, infusions and liquors, which are prepared with recipes passed on from generation to generation. This is a full tasting liquor, rich of equilibrated tastes of: artichokes, gentian, burdock, rhubarb, marsh-mallow, mint, licorice, mallow, melissa, frangula, juniper and fennel. It can be served plain at the end of a meal. It can also be served ore washy (with the use of seltz water) and served as a light and fresh drink.



## CHESTNUT HONEY

It has a dark colour and a pretty strong flavor, bitterish. Rich in ferro, it stimulates the production of erythrocytes and this is the reason why it is restorative. It fights coughs and is recommended for people who have ulcers.



## WILDFLOWER HONEY

The production of this type of honey starts from the nectar of various plants, of which some are wild, while others are cultivated mostly during the summer. It has a pretty intense flavour and it accompanies cheeses, breakfasts and genuine breaks. It is great for children, sportsmen, pregnant women, seniors, everyone who has a stressful and tiresome job. It is a great ally to overcome colds, coughs and pulmonary issues.



## ACACIA HONEY

Rich in minerals of calcium and ferro, it is very limpid, light colored and its flavor is particularly delicate. It is restorative and a great detoxifier for the liver and great for any throat's irritation. It can be used in many meals as a natural sweetener or with some bread for a break.



## STRUCA'

Sweet naturally leavened, made with extra virgin olive oil, flour wheat, eggs of hens raised outdoor, yeast, brown sugar, Italian honey and candied orange peel.



## CLASSIACL PANETTONE

(available in the Christmas period)

The traditional Christmas cake, sourdough, with a lot of soft raisins and Washington oranges cubes candied naturally in the open air under the simple atmospheric pressure, recognizable for its sweet-delicate taste and for the unique scent of vanilla and honey.

more details and download technical details of the individual products

[www.frantoiovalnogaredo.com/schede-tecniche](http://www.frantoiovalnogaredo.com/schede-tecniche)



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

- Oil tasting courses led by a Chief Pannel and industry experts
- Olive trees pruning courses
- Guided tours of the oil mill for individuals, groups of persons or classes of pupils of every school level during the whole year

Max n. of participants: 50 people to be divided into two groups at the entry of the laboratory

Languages spoken: English, German, French and Spanish

**The entire visit is free**

## *The oil mill shop offers, as well as our products:*

- Gift ideas, baskets and personalized boxes for every occasion
- Party favors for every event with the possibility to customize the label
- Corporate gifts
- Fast shipping for all our products in Italy and abroad,
- Free shipping in Padova within a week and for a mini purchase

## *Prizes:*

- Finalists in the competition ErcoleOlivario 2011 and 2016
- 2nd place in the competition Novel Oil organized by AIPO VR
- Numerous diplomas in international and national competitions.

## *Papers talk about us:*

1. La Strada del Gusto, february 2016
2. Gambero Rosso 2015
3. Flos olei 2015
4. La Difesa del Popolo, 8 march 2015
5. Slow Food (we are present from 2005 in different annual editions)
6. Il sole 24 ore, 20 august 2014  
(The Hills' oil conquers Taiwan)
7. The Commons Daily TPIPAS di Taiwan, 13/11/2014
8. Local newspapers such us Il Gazzettino and Il Mattino di Padova (august 2014)
9. Extrascape 2014
10. Il Golosario (varios annual editions)
11. Magazine Il Gusto, april 2013
12. Il Giornale di Vicenza, 16 april 2013
13. Il monthly Dove , may 2015
14. German newspaper Lebensart Magazin, 8 january 2000  
written by journalist Rollan Ganninger

**We are registered in the National register  
of technical experts of the olive oil from 2014.**

**We are the first company of the Euganei Hills  
to get the DOP certification "Veneto Euganei and Berici",  
recognized annually from 2002 till present.**