



dal 1960

Extra-virgin Oil

All our oils are made from fresh and natural olives, hand-picked.

This is confirmed by the chemical and organoleptic exams that we always take to test our oil. Rich in polyphenols and tocopherols, our oil has a low amount of peroxides and a maximum of free acidity of 0,3%.

Amygdalus Gran Cru

Amygdalus Gran Cru was born from the ancient lands of the Rota Counts. It is an oil obtained from a selection of olives of the centuries-old olive tree groves of the Terre del Conte farm, in the heart of the Euganean Hills.

Amygdalus, with an intense green color with golden highlights, has a medium fruity on nose. It results well balanced to the palate, with a perfect harmony between bitter and spicy. To the taste, the characteristic hints of almond and artichoke stand out.

This oil is perfect to be combined with tasty first courses, savory red meat or bluefish. Excellent for flavoring grilled or roasted vegetables.



Frantoio di Valnogaredo via Mantovane 8/a - 35030 - Cinto Euganeo (PD) - Italia

Tel. +39 0429 647224 - frant.valnogaredo@tin.it

www.frantoiovalnogaredo.com