



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%.

Italian Extra Virgin Olive Oil (blend)

available both in cans and bottles: 0.25 l, 0.5 l, 0.75 l, 1 l, 3 l, 5 l.

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 ground within 24 hours of 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 end 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.



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