



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%.

RASARA Italian Extra Virgin Olive Oil

available in 0.5 l and 0.75 l bottles

Obtained mainly from Rasara olives. Typical multivarietales of the Euganean Hills .
Olives are ground within 24 hours of 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.



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

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

www.frantoiovalnogaredo.com