



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%.

Organic Extra Virgin Olive Oil

Available in 0.5l and 0.75l bottles

Organic Extra Virgin Olive Oil is produced environmentally correctly, adhering to precise conditions laid down by CE regulations.

Obtained from multivarietals: Leccino, Frantoio, Rasara, Grignano.

Olives are ground within 24 hours of 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



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