



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%.

### Extra Virgin Olive Oil DOP Veneto Euganei and Berici. 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 ground same day of harvesting.

A delicate fruity aroma with a note of sweetness and a sensation of wild vegetables and almonds.

In the palate 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.



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

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