



Olio Extra-Vergine di Oliva Tenuta Villa Cariola

This oil comes from the best olives in the olive groves of Tenuta Villa Cariola near Caprino Veronese. Intensely golden in colour with overtones of green, it has a delicate fragrance of wild grasses and almonds with a decisive and attractive flavour on the palate. It is a perfect accompaniment to fish, grilled meats and fresh cheeses.

Tenuta Villa Cariola Olive Grove

Location: : Morenic hills surrounding Caprino Veronese.

Soil type: Sandy loam

Total area: 2.5 hectares

Plant varieties: Casaliva (Drizzar), Frantoio, Grignano, Leccio and Leccino.

Average age of plants: 150 years

Altitude: 360 m.

Harvest

Timing: Early November

Type of harvest: Raking or shaking onto nets and hand-picking using ladders.

Level of maturity: 30% Green, 50% turning black, 20% Mature

Olives Produced: 8,840kg

Transportation: plastic cases holding 25 Kg

Pressing

Type of press: granite mill & cold press

Processing: early November

Oil produced: 1004 kg

Storage: Stainless steel container in the dark under controlled temperature conditions.

Analytical data:

Acidity 0.3 (max. 0,8)

Peroxides: 7.5 (max. 2.0)

K232: 1.73 (max 2.5)

Fatty acids OMEGA 3: 0.71