

Extra Virgin Olive Oil “Garda DOP”

This award winning Extra Virgin Olive Oil is obtained with a blend of two native olives: Casaliva and Leccino. After crushing our olives within the 20 hours, the temperature of the olive paste is under 24° C, so that the label may display “cold extraction”. Its fragrance is elegant and fruity and its taste is spicy with a nice bitter note and a wonderful almond aftertaste. The pressing and cultivation of the plants follow the strict rules imposed by the Garda d.o.p. oil production specification. Each bottle is certified by Garda Consortium and progressively numbered with a serial number. Garda oil is famous for its incredible digestibility and for its delicacy.

