

CA' RUGATE
— VITICOLTORI —
IN SOAVE E VALPOLICELLA

DENARI EXTRA VIRGIN OLIVE OIL DOP

Appellation: VENETO VALPOLICELLA DOP



Variety:

FAVAROL 50 % - LECCINO 25 % - FRANTOIO 25 %



Olives production area:

VALDALPONE IN THE VERONA PROVINCE

Soil:

PREDOMINANTLY VOLCANIC, BASALTIC



Production period:

END OF OCTOBER

Harvest:

HAND-PICKING



Cultivation method:

ORGANIC CERTIFIED

Pressing method:

COLD EXTRACTION WITH A CONTINUOUS PRESS



Acidity:

MAX 0.2 %

Color:

GOLDEN YELLOW WITH GREENISH HUES



Production:

1.200

Size:

500 ML



Taste:

FINELY FRUITY, SWEET AND DELICATE

Cooking advice:

RAW ON LIGHT BOILED OR GRILLED FISH DISHES,
WHITE MEATS, FRESH CHEESES AND WHITE SAUCES