

CA' RUGATE

VITICOLTORI
IN SOAVE E VALPOLICELLA

LAVEI

EXTRA VIRGIN OLIVE OIL DOP MONOCULTIVAR GRIGNANO

Appellation: VENETO VALPOLICELLA DOP



Variety:
GRIGNANO 100%



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:
BRIGHT GREEN



Production:
600

Size:
500 ML



Taste:
FRESH WITH HINTS OF GRASS AND GREEN APPLE.
IT EXPRESSES ITS FRUITINESS AND NATURAL
SOFTNESS

Cooking advice:
RAW ON SEAFOOD SALADS, STEAMED SHELLFISH,
FRIED VEGETABLES, MUSHROOM SOUPS, FIRST
COURSES WITH SHELLFISH, GRILLED FISH, WHITE
MEATS AND FRESH CHEESES

