



Olio Extra Vergine di Oliva

VILLA GIRARDI

TASTING NOTE

*Color: intense green with light yellow shades.
Nose: fruity and green.
Flavor: delicate and sweet.*

OLIVE VARIETIES

Leccino and Grignano.

ORIGIN

The hills of the Valpolicella Classica zone.



METHOD OF EXTRACTION

Traditional continuous system. First the leaves are removed and then the olives are milled with cold pressing procedure. The oil is lightly filtered to remove the remaining impurities and after it is sent to underground tanks where it is kept at a constant temperature before being bottled.

PICKING METHOD

Stripping by hand.

TOTAL ACIDITY

0,3%

SERVING SUGGESTIONS

It's a ideal dressing and it combines well with fish, raw vegetables, italian pastas; it's also suitable for the preparation of sauces and sweets.

BOTTLE SIZE

500 ml

www.villagirardi.it