

46° PARALLELO

Monovarietale di Casaliva

Natural strength
Extra virgin olive oil

The 46th parallel marks the northernmost area with an olive-growing tradition in the world and Casaliva is its main native variety.

The northern Lake Garda area in Trentino is an outdoor recreation destination where all types of outdoor sports can be enjoyed, including climbing, mountain biking, canyoning, rafting, sail boating, windsurfing and running. 46° Parallelo single-varietal oil was designed for all of the sports enthusiasts who visit and experience our region. The oil is made based on the modern concept of heightening the integrity of each production stage to enhance the oil's health benefits and appeal. The olives are grown in select orchards, harvested at an early stage of maturity and immediately cold extracted using a water-saving, three-phase system.

ORGANOLEPTIC CHARACTERISTICS

Colour: golden green with good clarity.
Aroma: medium-intense fruity, strictly green with distinct herbaceous notes reminiscent of rocket and artichoke and hints of green almond, as well as pine nut and green apple. **Flavour:** initially balanced with a delicate bitterness, it reveals a distinct spicy structure that accompanies renewed flavour sensations and finishes with an appealing mineral note.

HEALTH BENEFITS

Extra virgin olive oil provides a natural energy source for sports – with 900 calories per 100 g, it helps you achieve your full potential and burns off quickly. Three tablespoons per day, alone or with food, prevents the biological process of peroxidation by free radicals caused by intense physical activity, aerobic sports and periods of significant physical or mental stress.

Resistance to fatigue increases substantially due to the natural analgesic and anti-inflammatory properties of the monounsaturated fats found in oil (more than 78%). In addition, the oil contains squalene, which protects the body from the effects of solar UV radiation.

PAIRINGS

When used in the right amount, it heightens rather than overwhelms the flavour of foods. It is delicious with local salted meat products and on sliced steak and thinly sliced raw beef.

OLIVE ORCHARD AND MILL

Soil type: very shallow, medium-textured, somewhat calcareous.



Altitude a.s.l.: 200 – 350 m.

Olive variety: exclusively Casaliva

Harvesting method: primarily picked by hand at an early stage of maturity.

Extraction method: cold extracted using a continuous three-phase system. calcarea.

PACKAGING

Dark glass 0.10L bottles in cases of 24,
0.50L bottles in cases of 6.

AWARDS

Los Angeles Extra Virgin Olive Oil

Der Feinschmecker

Monocultivar Olive Oil EXPO - Celetti

STORAGE CONDITIONS

Keep away from light and heat sources.

Optimal storage temperature:

From 12° to 18°C (54-64°F).

Concorso Oleario AIPO Flos Olei

Concorso L'Oro d'Italia

Bibenda L'olio

Merum

Assam Rassegna nazionale Oli

Monovarietali

Concorso Medoliva - Oli Extravergine di oliva del Mediterraneo

Oli d'Italia del Gambero Rosso

Masestrod'olio

Guida agli extravergini – Slow Food editore



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0,50 l 0,10 l