

46° PARALLELO

Olio extra vergine d'oliva Biologico

Natural purity
Organic

The 46th parallel marks the northernmost area with an olive-growing tradition in the world.

In 2007, Agraria Riva del Garda began working towards organic production, beginning with the oil mill and several olive-grower partners motivated by their own ideals. Frantoio di Riva obtained organic certification in 2008 and the first olive orchards completed the conversion process in 2010. That same year, the first organic olive oil was produced. Organic olive cultivation is aided by the unique climate conditions that hinder the development of the main olive diseases. In addition, the orchards make widespread use of organic insect control methods, like traps for the olive fruit fly, the insect pest that olive growers fear most.

ORGANOLEPTIC CHARACTERISTICS

Colour: yellow with visible green highlights.

Aroma: medium fruity with appealing fresh notes reminiscent of mown grass, as well as bitter notes of rocket and green almond.

Flavour: decidedly harmonious and balanced, with clear, appealing bitter notes and more pronounced spicy notes. Leaves a lingering pleasant sensation in the mouth.

HEALTH BENEFITS

Given the similarity to mother's milk and the added value of the organic production process, organic extra virgin olive oil is particularly suitable for:

- babies being weaned off breast milk, infants and children;
- people with nutritional problems, including the ill and the elderly;
- people with food intolerances and allergies;
- people who make organic food a part of a lifestyle that respects the environment.

PAIRINGS

It is an excellent ingredient in Mediterranean cuisine due to its ability to enhance even the most delicate foods, from raw vegetables to fish dishes, without overwhelming their flavour. The recommended daily intake is between two and three tablespoons, depending on weight and level of physical activity, to be consumed during main meals. Athletes and people following specific diets may find it necessary to adjust this amount.



OLIVE ORCHARD AND MILL

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

Altitude a.s.l.: 150 – 400 m.

Olive variety: primarily Casaliva (more than 70%), followed by Frantoio and a small amount of Leccino (2-3%).

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

Extraction method: cold extracted using a water-saving, continuous three-phase system.

PACKAGING

Dark glass 0.10L bottles in cases of 24,
0.50L bottles in cases of 6.
3L bag-in-box and 1.5L pouch up.

STORAGE CONDITIONS

Keep away from light and heat sources.
Optimal storage temperature:
From 12° to 18°C (54-64°F).

AWARDS

SOL d'Oro Verona
Los Angeles Extra Virgin Olive Oil
Der Feinschmecker Concorso Oleario
AIPO Concorso L'Oro d'Italia Bibenda
L'olio
Merum
Premio BIOL
Oli d'Italia del Gambero Rosso
Maestrod'olio



DER
FEINSCHMECKER



PREMIO NAZIONALE
L'ORO D'ITALIA
LE GOCCE D'ORO®

L'Olio

MERUM
DE GEMENSA L'OLIO E GEMENSA OLI

BIOL

GAMBERO ROSSO



Maestrod'olio



0,50 l

0,10 l