

# ULIVA

## *Olio extra vergine d'oliva Dop*

### Garda Trentino Dop

This oil conveys our region's full potential, thanks to the use of only Casaliva variety olives, which are hand-harvested at an early stage of maturity and immediately crushed, and a careful selection process at the olive mill, which identifies our partners' finest fruits.

First produced in the 2008-2009 season, Uliva has become our flagship Garda Trentino DOP oil. The jewel in our crown is a modern oil based on a new concept – the robustness and intensity of the green fruitiness is somewhat discordant with the regional character, although the oil's harmony and balance make it readily identifiable. Each production stage is meticulously managed, both in the orchard and the mill, to preserve the oil's integrity, cleanness and freshness as long as possible.

### ORGANOLEPTIC CHARACTERISTICS

**Colour:** emerald green with golden rim and good clarity.

**Aroma:** medium fruity with distinct grassy notes and an aromatic range that reveals fragrances of green apple, radish, chicory and artichoke layered with notes of almond and pine nut.

**Flavour:** dense yet harmonious, with pleasantly bitter and decidedly spicy notes; it has a rich finish with hints of black pepper and an elegant mineral note.

**Panel Test Evaluation:** absence of defects and median of fruity equal to or greater than 5.

### ANALYTICAL DATA

**Acidity:** Maximum total acidity, expressed as oleic acid, is significantly below the 0.5% stipulated in the production standards.

**Peroxide value:** significantly below the 14 Meq O<sub>2</sub>/kg stipulated in the production standards.

### PAIRINGS

Robust yet delicate, this oil can be paired with classic dishes like lake fish, but goes even better with heartier dishes such as local salted meat and thinly sliced raw meat, as well as more complex dishes made with sea fish.

### OLIVE ORCHARD AND MILL

**Location:** shore of Lake Garda in Trentino.

**Soil type:** Lake Garda morainic amphitheatre, very shallow, somewhat calcareous soil.

**Altitude a.s.l.:** 150 – 350 m.

**Olive variety:** almost exclusively Casaliva.

**Harvesting method:** picked by hand.

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



## PACKAGING

Dark glass 0.10L bottles in cases of 24,  
0.25L bottles in cases of 12, 0.50L  
bottles in cases of 6.



## AWARDS

SOL d'Oro Verona  
The New York International Olive Oil  
Competition  
Japan Olive Oil Price JOOP  
Der Feinschmecker  
Armonia International Olive Oil  
Competition  
Concorso Oleario AIPO  
Flos Olei  
Sirena D'Oro di Sorrento  
Ercole Olivario  
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  
Concorso Unico per l'Olio Garda D.O.P.  
L'Oro del Benaco  
Il Magnifico -Extra virgin Olive Oil  
Awards -Firenze  
Domina - International Olive Oil Contest

