



## OLIO EXTRA VERGINE DI OLIVA ITALIANO

*Pieropan Extra Virgin Olive Oil is obtained from family-owned olive trees, situated near the vineyards.*

Varieties: Grignano, Leccio, Leccino, Frantoio e Casaliva

Geographical Location: Cellore d'Illasi and Monte Rocchetta, Soave

Average Age of Olive Trees: 30 - 100 years old

Altitude: 300 m.

Agriculture Methods: Holistic, low environmental impact approach to pest control

### Harvest

The olives are picked straight from the tree and checked to make sure they are in perfect condition.

### Production method

Milling is done at a local artisanal mill and is respectful of the best processing methods. Extraction of oil through mechanical and physical processes to preserve the original characteristics of the fruit.

### Production phases

- Stripping the leaves from the olives
- Washing and rinsing the olives
- Gentle crushing
- Resting of the olive paste
- Conservation of the new, untreated oil
- Bottling the newly filtered oil

### Tasting notes

Emerald green, with golden reflections.

The nose presents the typical scent of Veronese oil from Lake Garda, characterized by notes of crisp apple, fresh almond, hints of freshly cut grass and aromatic herbs.

In the mouth it is balanced by a restrained structure and a slight spicy sensation.

### Serving suggestions

Ideal with salads, drizzled on vegetable or bean soups, used with light fish dishes and white meats. Store the oil at temperatures between 14-20 °C/57,2-68 °F to keep it intact over 18 months.