

# OLIO EXTRAVERGINE DI OLIVA D.O.P.



<b>Designation</b>	Olio Extravergine di Oliva D.O.P. Veneto Valpolicella Falezze 100% Grignano
<b>Colour</b>	Intense, tending towards golden yellow
<b>Aroma</b>	Intense, elegant hints of aromatic scents, primarily of lemon balm, but also of sage, wild fennel, walnut leaves and dry hay.
<b>Taste</b>	Supple on the palate, with an immediate subtle spiciness and a hint of citrus
<b>Bottle</b>	50 ml and 100 ml. Aluminium labels made using an artisanal embossing technique. Hand finished using an ancient ageing method
<b>Olive grove</b>	Grignano variety next to the vineyards
<b>Cultivation area</b>	Valpolicella
<b>Microzone</b>	Municipality of Mezzane, Falezze terroir
<b>Geography</b>	Hilly terrain
<b>Altitude</b>	250m
<b>Exposure</b>	SW-NE
<b>Type of terrain</b>	Calcareous with moderate stoniness, high in some parts, rich in gravel and well drained
<b>Cultivation</b>	The environmental and cultivation conditions of the olive groves used for making Grignano single-variety extra virgin olive oil are those of age-old tradition that have been handed down for generations, giving the olives and their oil their unique personality and quality. The planting distances, and the training and pruning systems are those of tradition or in any case designed not to alter the characteristics of the olives and oil.
<b>Harvest</b>	The olives are harvested by hand directly from the plant
<b>Period</b>	Late October-early November
<b>Extraction</b>	Only mechanical and physical processes are used, to ensure that the oil is extracted without altering any of the natural qualities of the olives
<b>Typical pairings</b>	Oil suitable for all dishes, with aromas and flavour that help make every dish unique. Suitable with soups, salads and, in particular, both freshwater and sea fish. To be tasted as it is, to appreciate the fragrances to the full.