

MATERNIGO

Olio Extra Vergine di Oliva Valpolicella



The olive oil produced in the hills near Verona, particularly in the Valpolicella area, enjoys a degree of renown. The particularly favourable microclimate has allowed the widespread cultivation of olives as well as vines. The extra virgin olive oil are hand-harvested in the Maternigo Estates, located in the Commune of Mezzane di Sotto, and it is extracted using mechanical methods. It has acidity below 1%.

PRODUCTION PROCESS

Hand picking

Removal of leaves and washing with water

Grinding with mill wheels

Extraction using discontinuous system: pressing

Centrifugation

Separation of the oil from the vegetation water

Filtration with cotton

Maturation and conservation

Bottling



Bottle size
500 ml



AGRONOMICAL NOTES

Production area

Mezzane di Sotto, in Maternigo estates, among the Valpolicella hills

Olive varieties

Favarol, Grignano, Frantoio, Leccino, Pendolino

Harvesting system

Picking by hand



TASTING NOTES

Naturally clear Green with golden glints
Average fluidity

Fruity, delicate sweet almond hints taste

Uncooked with fish, meat and vegetables



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