

AZIENDA AGRICOLA CAVAZZA

MANERBA DEL GARDA



PRESENTS A

DOP GARDA BRESCIANO EXTRA-VIRGIN OLIVE OIL



(DOP quality label)

THIS CAVAZZA OIL IS MADE FROM
A BLEND OF THREE DIFFERENT CULTIVARS

45% <i>Leccino</i>	45% <i>Frantoio e Casalviva</i>	10% <i>Pendolino</i>
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D.O.P.:

Protected Designation of Origin, a quality label that guarantees the product's origin, production, preparation and packaging techniques in compliance with ministerial regulations.

HARVESTING:

Carried out in the traditional way, by hand and mechanically.

PRODUCTION METHOD:

Cold pressing of the olives within 24 hours of harvesting.

PREPARED & PACKAGED:

At the Cavazza farm.

ORGANOLEPTIC ANALYSIS:

"It is deep golden-yellow in colour with shades of green, and clear; it has a fine and enveloping bouquet, with notes of newly-mown grass, and a strong, full taste, with herbal tones of mint, sage and basil, enriched by apple, broad beans and lettuce notes. Bitter and pungent to the right point, with a final taste of almond." From *The 2009 extra-virgin olive oil guide*, by Marco Oreggia

CHEMICAL ANALYSIS:
21.01.2009

ACIDITY: 0.2% (Italian extra-virgin limit: <0.8%, DOP regulation limit: <0.6%)

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