

# AZIENDA AGRICOLA CAVAZZA

MANERBA DEL GARDA



PRESENTS AN  
EXCELLENT

**GARDA BRESCIANO EXTRA-VIRGIN OLIVE OIL**

**MONOCULTIVA  
R**

**FS 17**

**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 has deep herbal scents accompanied by an almond after-smell, good harmony, a medium to light green colour, a smooth taste with an immediately strong character, thanks to its extremely low acidity".

**CHEMICAL ANALYSIS:**

ACIDITA': 0.25% (Italian extra-virgin limit: <0.8%) POLYPHENOLS: 95 - DELTA  
K : < 0.01

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