

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 olives are hand-harvested in the Maternigo Estates, located in the Commune of Mezzane di Sotto. On the basis of existing regulations, in order to claim the title of extra-virgin olive oil the oil must satisfy the following requirements:

- Extraction from the olives using simple methods of an exclusively mechanical and physical nature.
- Acidity of not more than 1%.
- “absolutely perfect taste”.

Perfection can only be reached if all the operations involved in the production of the oil are correct.



Agronomical Notes

Production area: Mezzane di Sotto, in the Maternigo Estates, among the Valpolicella hills.

Olive varieties: Favaryl, Grignano, Frantoio, Leccino, Pendolino.

Harvesting system: picking by hand, allowing the olive to remain intact.

Production Technique

Hand picking

Transport: rapid transportation for immediate processing of the olives.

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

Oil Description

Appearance: naturally clear.

Colour: green with golden glints.

Taste: fruity, delicate with sweet, almond hints.

Density: average fluidity.

Use: uncooked with fish, meat and vegetables.

Bottle Size: 500 ml