

VINEYARDS

This olive oil is made from old olive trees grown in the Valpantena Valley situated north east of Verona. The cool breezes that blow off the foothills of the Dolomites are funnelled down this valley and make it ideal for the cultivation of vines and olives. The proximity of Lake Garda ensures the viability of oil production at this, the most northerly latitude in Italy.

VINIFICATION

On arrival at the 'frantoio' (mill), the olives were crushed by modern continuous, stainless steel presses. The paste and resulting oil were both protected from oxygen in order to maintain the delicacy and freshness of flavour in the olives. The oil was held in stainless steel tanks until bottling.

VINTAGE INFORMATION

The 2017 olive vintage was characterised by dry conditions and a hot summer. These factors lead to a low yield, but high quality olives with concentrated flavours.

TASTING NOTE

Golden-green in colour with a light, delicate perfume of fresh grass and ripe olives. This oil is light and delicate, with a fresh, grassy taste, medium body and a smooth, ripe finish. The Veneto oil doesn't have the more aggressive style of the oils from further south in Italy and is excellent for drizzling over more delicate dishes.



GRAPE VARIETIES	Favarol Frantoio Grignano Leccino Pendolino
REGION	Veneto
WINEMAKER	Luca Degani Matt Thomson and Alana McGettigan
CLOSURE	Stelvin