



Extra virgin olive oil from the Garda Trentino region

PDO Garda Trentino comes **from the best cultivars around Lake Garda**. The GARDA PDO brand guarantees the high quality and the place of origin of the olives. The main cultivar is Casaliva, followed by Leccino and Frantoio. **Garda PDO Trentino is an oil with the ability to elevate the taste of the dishes it is paired with, without overshadowing them.** Its delicate taste harmonizes bitterness and spiciness, leaving a pleasant almond aftertaste.

Food pairing

Vegetable and legume soups, White meat and lake fish, Fresh cheese, Vegetable entrées, Pastry

Sensory description

Fruity 2/5, Grass 3/5, Fresh Almond 2/5, Tomato 5/5, Artichoke 4/5, Spicy 1/5, Bitter 2/5

Harvest period: First decade of October

Processing: Thermo-controlled processing with a 2-phase method

Storage: At a constant temperature, in stainless steel tanks, under a blanket of inert gas

Pitted extra virgin olive oil

Awarded prizes in the main Italian and international oil competitions, it is OlioCru's pride and joy. **This oil is produced in limited amounts, exclusively from the pulp of olives, it has many aromatic components and very persistent fruity notes.** It has hints of cut grass and green almond, and presents itself to the palate with **perfectly balanced bitter and spicy notes.**

Food pairing

Fish and shellfish appetizers, Game and raw meats, Vegetable soups, Boiled potatoes

Sensory description

Fruity 0/5, Grass 2/5, Fresh Almond 0/5, Tomato 5/5, Artichoke 3/5, Spicy 1,5/5, Bitter 1/5

Harvest period: First decade of October

Processing: Thermo-controlled processing with a 2-phase method

Storage: At a constant temperature, in stainless steel tanks, under a blanket of inert gas

Producer:

OlioCru

Via Maso Belli 1/B, 38066, Riva del Garda (Trento) | Tel. +39 0461 657929

www.mielithun.it | info@mielithun.it

