

# 46° PARALLELO · MONOVARIETALE

## MONOVARIETAL EVO OIL OF CASALIVA · OUR PRODUCTION



*The oil is produced only with olives of the Casaliva variety, harvested in advance of maturation and processed immediately, so as not to disperse the health and sensory characteristics of the product.*

### OLIVE ORCHARD AND OIL MILL

**Harvesting method** Primarily picked by hand at an early stage of ripeness.

**Olive variety used** 100% Casaliva.

**Extraction method** Cold extracted using a continuous two-phase system.

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Golden with green streaks.

**Aroma** Medium fruity with pleasant grassy sensations.

**Flavour** Spicy and bitter in harmony.

### PAIRINGS

- Carne salada
- Beef tagliatelle and carpaccios
- Cured meats and mature cheeses
- Bruschettas

### PACKAGING

- 0.1 l (cases of 24 pieces)
- 0.5 l (cases of 6 pieces)

The bottles are equipped with an anti-topping cap, as required by current regulations.

### STORAGE CONDITIONS

Keep away from light and heat sources. Optimal storage temperature: 12–18 °C (54–64 °F).

FRANTOIO DI RIVA  
ITALIA



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### AWARDS

- **Oil Mill of the Year 2021**, Gambero Rosso
- **Tre Foglie (ten years)**, *Oli d'Italia*, Gambero Rosso
- **"Grande Olio" Special Award**, *Guida agli extravergini*, Slow Food
- **Corona Maestro d'Olio**, Maestro d'Olio
- **Special Mention**, Sol d'Oro – International Competition
- **Gold Medal**, Monocultivar Olive Oil Expo
- **Best Packaging**, Monocultivar Olive Oil Expo
- **Cinque Gocce**, Bibenda

To see all of Frantoio di Riva's awards, please visit [www.agririva.it/EN/awards.php](http://www.agririva.it/EN/awards.php) or scan the QR code in the first page.

**It does not contain allergens and GMO.**