



46° PARALLELO · BIOLOGICO

ORGANIC EXTRA VIRGIN OLIVE OIL · OUR PRODUCTION



The olives come from olive groves cultivated according to the dictates of organic farming. The extraction of the oil, the storage and the bottling also respect the organic protocol.

OLIVE ORCHARD AND OIL MILL

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

Olive variety used Blend of different varieties of olives, mostly Casaliva.

Extraction method Cold extraction using a continuous two-phase system.

ORGANOLEPTIC CHARACTERISTICS

Colour Yellow with evident green reflections.

Aroma Medium fruity with fresh notes, reminiscent of freshly mown grass.

Flavour Decidedly harmonious and balanced, pleasant bitter and spicy notes with a long persistence.

PAIRINGS

- It enriches even the most delicate foods without covering the taste, from raw vegetables to fish dishes.
- Pasta and white rice.
- Fried eggs and fresh cheese.

PACKAGING

- 0.1 l (cases of 24 pieces)
- 0.25 l (cases of 12 pieces)
- 0.5 l (cases of 6 pieces)
- 1.5 l (pouch up)
- 3 l (bag in box)

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).



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AWARDS

- **Oil Mill of the Year 2021**, Gambero Rosso
- **Tre Foglie (ten years)**, *Oli d'Italia*, Gambero Rosso
- **The World's Best Organic Extra Virgin Olive Oil 2020**, Flos Olei
- **"Grande Olio" Special Award**, *Guida agli extravergini*, Slow Food
- **Cinque Gocce**, Bibenda
- **Corona Maestro d'Olio**, Maestro d'Olio
- **Special Mention**, Sol d'Oro – International Competition
- **First place (organic medium fruity)**, AIPO d'Argento
- **Gold Medal**, NYIOOC

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

It does not contain allergens and GMOs.