

46° PARALLELO · MONOVARIETALE

ITALIAN EXTRA VIRGIN OLIVE OIL · "CASALIVA" SINGLE VARIETY



This olive oil from our production is made exclusively from Casaliva olive variety, harvested before full maturation and processed immediately, to preserve 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 (typical Trentino dish).
- 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: 15-18 °C (59-64 °F).

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



46° PARALLELO · MONOVARIETALE

ITALIAN EXTRA VIRGIN OLIVE OIL · “CASALIVA” SINGLE VARIETY

- **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 or scan the QR code in the first page.

It does not contain allergens and GMOs.