

ULIVA

EXTRA VIRGIN OLIVE OIL · DOP GARDA TRENINO



*One single variety of olive, the Casaliva, harvested by hand in advance of ripening and crushed immediately. An oil that transmits all the potential of our territory.*

First produced in the 2008-2009 season, Uliva has become our flagship DOP Garda Trentino extra virgin olive oil.

### THE BOTTLE

An exclusive shape branded Agraria Riva del Garda, characterized by a minimalist design, elegant, without edges and with diameter decreasing from top to bottom, totally made in Trentino.

A sign engraved in the glass mimics the geological features of Monte Brione, which reminds also of the waves of Lake Garda and the shape of olive leaves.

### OLIVE ORCHARD AND MILL

**Location of the olive grove** Shore of Lake Garda in Trentino.

**Type of terrain** Lake Garda morainic amphitheatre, very shallow, somewhat calcareous soil.

**Altitude a.s.l.** 150–350 m.

**Olive variety used** 100% Casaliva.

**Harvesting method** Picked by hand.

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

### ORGANOLEPTIC CHARACTERISTICS

**Colour** Emerald green with golden rim and good clarity.

**Aroma** Medium fruity with distinct grassy notes and an aromatic range that reveals fragrances of green apple.

**Flavour** Dense yet harmonious, with pleasantly bitter and decidedly spicy notes; it has a rich finish with hints of black pepper and an elegant mineral note.

**Panel test evaluation** Absence of defects and median of fruity equal to or greater than 5.

### ANALYTICAL DATA

**Acidity** Maximum total acidity, expressed as oleic acid, is significantly below the 0.5% stipulated in the production standards.



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**Peroxide value** Significantly below the 14 mEq O<sub>2</sub>/kg stipulated in the production standards.

### PAIRINGS

- Lake and sea fish dishes.
- Carne salada (typical Trentino dish).
- Meat carpaccio.

### PACKAGING

- 0.1 l (cases of 24 pieces)
- 0.25 l (cases of 12 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).

### AWARDS

**Oil Mill of the Year 2021**, Gambero Rosso

**Gold Medal**, Sol d'Oro

**Tre Foglie (ten years)**, Oli d'Italia, Gambero Rosso

**Best DOP/IGP intense fruity**, Flos Olei

**Best Medium Fruity**, Oli d'Italia by Gambero Rosso

**"Grande Olio" Special Award**, Guida agli Extravergini by Slow Food

**Cinque Gocce**, Bibenda

**Corona Maestro d'Olio**, Maestro d'Olio

**Gold Award Winner**, NYIOOC

To see all of Frantoio di Riva's awards, please visit [www.agririva.it/EN/awards.php](http://www.agririva.it/EN/awards.php).

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