

ULIVA

EXTRA VIRGIN OLIVE OIL · DOP GARDA TRENTINO



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.

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.

Peroxide value Significantly below the 14 mEq O₂/kg stipulated in the production standards.



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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: 15-18 °C (59-64 °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.

It does not contain allergens and GMOs.