

# ULIVA 1111

## EXTRA VIRGIN OLIVE OIL GARDA TRENTINO DOP



A selection of Garda Trentino Dop extra virgin olive oil, in a limited edition of just 1111 numbered bottles. Uliva 1111 Garda Trentino DOP extra virgin olive oil achieves superior standards of quality thanks to strict production procedures.

### PROJECT

The secret to the quality and the harmony of colour, aroma and flavour that distinguish Uliva 1111 is the region where it is produced – the Lake Garda area of Trentino, which has a unique microclimate that combines Mediterranean breezes with harsh mountain conditions. Grown on centuries-old trees, the olives are harvested by hand, separated into individual batches that are evaluated according to strict DOP standards of excellence and then cold extracted within four hours of harvesting. Thus, the perfect harmony of Uliva 1111 is achieved.

### PRODUCTION PROCEDURE

**Raw material** The olives come from healthy, centuries-old trees that are chosen in advance and located in the sunniest areas of the orchard. The trees produce Casaliva olives, a native variety.

**Harvesting** The olives are harvested strictly by hand, at an early stage of maturity, and crushed within four hours of harvesting.

**Production** All precautions are taken to ensure that as little fruit as possible is wasted. The cold extraction process is certified.

**Certification** The production process and quality are certified by CSQA, guaranteeing that the oil is produced in accordance with and meets Garda Trentino DOP standards.

### 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.



# ULIVA 1111

## EXTRA VIRGIN OLIVE OIL GARDA TRENTO DOP

---

**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 O<sub>2</sub>/kg stipulated in the production standards.

### PAIRINGS

- Lake and sea fish
- Carne salada
- Meat carpaccio

### PACKAGING

- 0,25 l
- 0,50 l

**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: from 12 to 18 °C (54–64 °F).

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