

ULIVA 1111

EXTRA VIRGIN OLIVE OIL · DOP GARDA TRENTINO



A selection of DOP Garda Trentino extra virgin olive oil, in a limited edition of just 1111 numbered bottles. Uliva 1111 DOP Garda Trentino 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 DOP Garda Trentino 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.



ULIVA 1111

EXTRA VIRGIN OLIVE OIL · DOP GARDA TRENTINO

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.

PAIRINGS

- Lake and sea fish
- Carne salada
- Meat carpaccio

PACKAGING

- 0.25 l
- 0.5 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: 12–18 °C (54–64 °F).

It does not contain allergens and GMO.

