



ULIVA 1111

EXTRA VIRGIN OLIVE OIL · DOP GARDA TRENINO



A new way of conceiving DOP Garda Trentino extra virgin olive oil, available in only 1111 numbered bottles. Uliva 1111 aims to reach superlative standards thanks to a special internal protocol, which regulates the selection and processing of the raw materials at the basis of the product.

PROJECT

Uliva 1111 stems from the desire to create a product that symbolises a love of care and detail, and at the same time encapsulates the essence of the Garda Trentino territory. From the care of the plant to the harvesting of the fruit, up to the extraction and storage of the oil: everything contributes to the production of an extra virgin that aims to bring out the potential of Casaliva in its purest form. The design packaging, conceived to highlight the splendid colour of the oil and preserve its characteristics, contributes to making this little jewel of the great Agraria Riva del Garda family even more precious.

INTERNAL PRODUCTION PROTOCOL

Raw material Uliva 1111 sees the light thanks to the painstaking work of a small group of olive-growing members, who undertake to harvest the olives according to the indications of the Agraria Riva del Garda technicians. Only a few trees have the privilege of contributing to the production of Uliva 1111 and they all belong to the Casaliva variety, a cultivar that has been an integral part of the Alto Garda Trentino area for centuries.

Harvesting The olives used to produce Uliva 1111 are harvested at the beginning of the olive-growing season, at the precise moment when the fruit is at its best. Harvesting takes place with extreme care to best preserve the integrity of the olives, which are taken to the mill and pressed in a very short time.

Production Crushing is aimed at preserving as much as possible of what nature has bestowed on the fruit. The process is continuous and certified for cold extraction. The oil obtained is then quickly filtered and stored at an optimal temperature of 15 -18 °C (59-64 °F), constantly protected from oxidation.

Control The production process and the quality of the oil are certified by the CSQA body, thus meeting the strict standards imposed by the DOP Garda Trentino specification. Before bottling, Uliva 1111 is analysed and tasted by a panel made up of members of the national list





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of technicians and experts in olive oils: in this way the analytical and organoleptic parameters that Agraria Riva del Garda has set for this type of extra virgin are guaranteed.

ORGANOLEPTIC CHARACTERISTICS AND ANALYTICAL DATA

Uliva 1111 encapsulates all the identity of Casaliva, enhancing its fruity fragrances and range of aromas that characterise it.

In addition to the stringent limits dictated by the Garda Trentino PDO production specifications, both chemical and organoleptic references have also been set internally to further guarantee the characteristics and quality of the product.

RECOMMENDED PAIRINGS

Just a few drops of Uliva 1111 are enough to enhance the green and spicy sensations so popular in modern cuisine. Uliva 1111 is not only a precious ingredient, but also a

philosophy that many chefs have already embraced to bring the essentiality of raw materials and the authenticity of flavours back to the table.

STORAGE METHODS

Store the bottle inside the box, in a cool place away from light and heat sources.

Optimal temperature: 15-18 °C (59-64 °F).

Contains neither allergens nor GMOs.

The bottles are fitted with an anti-tampering cap, as required by current regulations. This type of closure prevents tampering of the bottle, simplifies the use of the product and reduces waste.

