

IMPERIALE

EXTRA VIRGIN OLIVE OIL · DOP GARDA TRENTINO



Imperiale is the oil that best highlights the character of our region, the northernmost area in the world with an olive-growing tradition. Olive cultivation in the area stretches back more than 2,000 years, passed down from generation to generation.

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 orchard Shore of Lake Garda in Trentino.

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

Altitude a.s.l. 100-400 m.

Olive variety used Primarily Casaliva (more than 70%), followed by Frantoio and a small amount of Leccino (2-3%).

Harvesting method Primarily picked by hand at an early stage of maturity.

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

ORGANOLEPTIC CHARACTERISTICS

Colour From yellow to green.

Aroma Medium fruity with a clear herbaceous note reminiscent of green almond.

Flavour Balanced overall, with a distinct yet slight bitterness and a stronger spicy note.

Panel Test Evaluation Absence of defects and conforms to the characteristics established by the standards.

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

The oil complements rather than overwhelms the flavour of foods, even the most delicate.

- Lake fish.

PACKAGING

- 0.25 l (cases of 12 pieces)
- 0.5 l (cases of 6 pieces)
- 0.75 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).

It does not contain allergens and GMOs.