



## **FACT SHEET**

### **FINEST QUALITY EXTRA VIRGIN OLIVE OIL** **(OLIO EXTRAVERGINE DI OLIVA)**

## **“OLEUM OLEAE TENIMENTI DE AMBROXIIS”**

#### **COMPANY**

SOC . AGRICOLA “IL PIANORO” S.S.  
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The company is member of A.I.P.O. (Interregional Association of Oil Producers) and of “Consortium, Veneto extra virgin olive oil Dop” (Protected Designation of Origin)

#### **HISTORY**

The farm cultivates the olive trees in accordance with the traditional methodology of the zone  
With great passion cultivate their own land the last descendants of an ancient family of Verona.  
Pietro with the sons Paolo e Andrea cultivate their own properties today in Valpolicella, in dominant place on Parona.

#### **BOTTLE**

Dark green glass bottle model “Dorica” in cylindric shape of 500 ml

#### **TYOLOGY OF PRODUCT**

##### **Olio extravergine di oliva**

Olive Oil of Superior Category obtained directly from olives and exclusively through mechanical process.

#### **PRODUCTION’S YEAR**

Olive campaign 2011/2012. The olives have been picked in november 2011



## **CULTIVAR**

Blend variety of Grignano, Leccino, Frantoio

## **PRODUCTION ZONE**

Estate on Parona, Valpolicella ,Verona

## **ALTIMETRY**

150/200 metres on the sea level with prevalency of skeleton in the ground

## **CULTIVATION SYSTEM**

The trees are cultivated as open polyfonic vase system, pruned every year and defended against parasites; the fertilizing compost

## **AGE OF THE TREES**

The most of the olives trees are centennial and ultra centennial

## **PICKING**

The picking is hand made in the best time of maturation ( invaiatura )

## **PRESSING**

Pressing is made by a cycle of production called “cool extraction”, few hours after the picking .

## **CONSERVATION**

The conservation of oil is made in own inox steel tanks at controlled temperature with natural purification of the product before bottling to not alterate the delicate equilibrium of tastes and fragrances.



## OIL FEATURES

**Colour:**

from yellow till golden colour with light tonality of green

**Aroma :**

lightly fruity typical of the production zone.

**Taste :**

Sweet in the beginning, than pleasantly lightly spice. In evolution.

## USE

Raw, the extra vergin oil OLEUM OLEAE TENIMENTI DE AMBROXIIIS, gives the right and best aroma to the foods

## OUR TOP CLIENTS

You can buy it a Cortina, Forte dei Marmi, Washington D.C. , London and in the best restaurants