



EXTRA VIRGIN OLIVE OIL, 100% PDO GARDA BRESCIANO



MONOCULTIVAR CASALIVA

(only available in bottles of 0,25 l)

Presented for the first time in 2010, it earns important International, National and Regional awards every year, just like the other Extra Virgin Olive oils of the Il Brolo range, confirming the indisputable quality of this product.

Harvesting method: Harvested by hand

Extraction: continuous two-phase loop

Pressed within 4 hours of collection

SENSORY AND ORGANOLEPTIC ANALYSIS

It is characterized by a yellow color with greenish hues and a fruity, fresh and persistent scent with hints of freshly cut herbs and wildflowers, fresh yellow fruits not yet ripe and artichoke hearts.

The flavor on the palate is full and persistent, almost sweet, with a clear but pleasant perception of bitterness and a hint of artichoke and almond.

BEST MATCH

Sprinkle on grilled vegetables, potatoes, ravioli, eggs, rice with peas, fresh lake fish on the plate.

For cooking stewed tripe, breaded fish with artichokes, guinea fowl with mushrooms.

www.il-brolo.it

Azienda Agricola IL BROLO

Piazza Bortolotti, 5 - POLPENAZZE DEL GARDA (BS) tel. +39 0365 675118 info@il-brolo.it