



TRENTINO WINE AND FLAVOURS ROUTE

Uliva - Dop Garda Trentino Extra Virgin Olive Oil

One single variety of olive, the Casaliva, harvested by hand in advance of ripening and crushed immediately. An oil that transmits all the potential of our territory. First produced in the 2008-2009 season, Uliva has become our flagship Garda Trentino DOP oil.

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. 150–350 m.

Olive variety used 100% Casaliva.

Harvesting method Picked by hand.

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

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.

Flavour Dense yet harmonious, with pleasantly bitter and decidedly spicynotes; it has a rich finish with hints of black pepper and an elegant mineral note.

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
- Typical Trentino *carne salada*
- Meat carpaccio



Imperiale - Dop Garda Trentino Extra Virgin Olive Oil

Imperiale is the oil that best highlights the character of our region, which is 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

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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 Casaliva (>80%), Leccino (1-2%).

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.

Pairings

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

Producer:

Agraria Riva del Garda

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