



GARDA

Olio extra vergine di oliva biologico

La Cavagnina

Harvest 2018/2019 - technical data sheet

Agricultural Seasonality

The agricultural year 2018 on Lake Garda has been characterized by a wet spring that has helped an abundant flowering and a hot summer, with low rainfall and low humidity, which has reduced the presence of parasitic agents to a minimum, but has produced to the trees, especially the younger ones, some water stress. Autumn, hot and dry until late October, accentuated water stress, but allowed the olives to reach the right degree of ripeness. The harvest was abundant and of excellent quality, even if the persistent rains at the end of October complicated the work of the farmers.

Territory - Olive Groves - Varieties

On the Lombard side of Lake Garda, between the gulf of Salò and the hills of Valtènesi, in the municipalities of Salò and Puegnago del Garda.

At an altitude of between 160 and 300 m above sea level (90 to 230 m above lake level).

Mainly sandy and limestone soil, typical of the morainic hills of the Garda area.

530 trees on a surface of 2 hectares.

<i>Sorten (cultivar)</i>	<i>auf Feldern</i>	<i>in Olivenölmühle</i>
Casaliva (small oval olive with a persistent green colour)	60%	48%
Leccino (the fullest, grandest olive trees)	24 %	53 %
Pendolino (used for its pollinating properties)	9 %	7 %
Other (Coratina, Regina del Garda, Moraiolo, Maurino)	7 %	2%

Cultivation – Harvesting – Milling

Plants breeding in the shape of “multiconical pyramid”. Yearly pruning. Grassed soil.

Organic cultivation method, as per certificate of organic conformity CZ/CC 12717 of 22/11/2018

Harvesting during early ripening, stripping by hand and with mechanical shakers

Harvest to milling time: within 12 hours.

Cold milling, using continuous cycle technologies at the cooperative press, as per certificate of organic conformity CZ/CC 0535 of 17/5/2018.

Our olive oil

Colour	Green with light, golden hues
Smell	Light fruity
Flavour	Harmoniously fruity with an almond aftertaste and a slightly spicy feel at the end
Acidity	0.18% (Italian extra-virgin olive oil specification max 0.80%)
Peroxide	5.4 Meq index (Italian extra-virgin olive oil specification max 20.0)
Panel test	“No defects, conforming to the typical features laid down in the DOP Garda specification”
Production	750 kg of DOP/organic oil obtained exclusively from the property’s own olive groves
Storage	Into the own inoxidizable steelbarrel under nitrogen head in an air-conditioned room
Traceability	100% from the field to the table, thanks to the statements on the label, the Garda DOP alphanumeric identification mark and the procedures of biological control bodies