



GARDA

Olivo extra vergine di oliva biologico

La Cavagnina

Harvest 2022/2023 - Technical Data Sheet

Agricultural Seasonality

The whole 2022 agricultural year on Lake Garda was characterized by persistent drought and no rainfall. In the first 10 months of the year, less than 300 mm of rain fell (70% less than the average of the previous three years) and the height of the lake at the end of October was only 25 cm above the hydrometric level (90 cm on average). The olive trees reacted thinking first of all about their survival and then about the production of olives, which therefore suffered a 50% reduction compared to the 2020 harvest. On the other hand, the few olives left on the trees were able to enjoy a slow and perfect maturation, which allowed for an excellent quality harvest.

Territory, Olive Groves, Varieties

510 plants on a surface of 2 hectares on the Lombard shore of Lake Garda, between the Gulf of Salò and the Valtènesi hills, at a height of 160/260 m above sea level (90/190 m above lake level).

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

<i>Varieties (cultivar)</i>	<i>on the field</i>	<i>on the table</i>
Casaliva (small oval olive with a persistent green colour)	60 %	50 %
Leccino (majestic plants, full of fronds and black olives)	25 %	20 %
Pendolino (used for its pollinating properties)	8 %	20 %
Altro (coratina, regina del Garda, moraiolo, maurino)	7 %	10 %

Cultivation, Harvesting, Milling

Cultivation in "polyconic vase" in grassy ground. Annual prunings.

Cultivation method and phytosanitary treatments according to organic protocols (since 2015).

Harvested between 20 and 25 October, early ripening.

Maximum time between the end of the harvest and the cold pressing at the San Felice del Benaco Cooperative Mill, 6 hours.

Our Olive Oil

Colour	Limpid, between green and yellow;
Smell	Clean, lightly fruity with aromas of fresh herbs;
Taste	Delicate, fluid, sweet base, slightly bitter and spicy finish, almond aftertaste;
Acidity	0.23% (Italian extra-virgin olive oil specification max 0.80%);
Peroxide	Absolute record: 3.7 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 Gardaspecification;
Production	470 litres of DOP/organic oil obtained exclusively from the property's own olive groves;
Storage	In identified stainless steel barrel, 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 organic control procedures.