

La Cavagnina

Olio extra vergine di oliva



MONOCULTIVAR: PERANZANA

ORIGINE: ITALIA

Harvest 2021/2022 - Technical Data Sheet

Agricultural Seasonality

Unfortunately, in 2021 there was no olive harvest in the entire Garda area due to adverse climatic changes: incomplete flowering in May/June, numerous hailstorms in August and consequent infestations by various parasites, oil flies in September.

So in 2022, as unfortunately already in 2020, no GARDA DOP oil, neither organic nor conventional.

Territory – Olive Groves – Varieties

To satisfy the requests of our most loyal customers, our company has procured a limited quantity of olives from the hilly area of the Dauno Apennines, in the Apulian plateau, on the border with Molise and Campania. The olive groves extend over an area of 60 km² where the dominant variety is the Peranzana.

Its drupes are of medium size, with an elongated ovoid shape, not too different from the Casaliva of Garda, but larger. The colour varies from green to olive black, with numerous lenticels.

The plant is native to Provence (hence the name: Provenzale, then “crippled” in Peranzana) and was imported to Italy in 1750 by Raimondo Di Sangro, feudal lord of Daunia and famous figure of the Italian Enlightenment, alchemist, scientist, botanist.

Cultivation – Harvesting – Milling

Cultivation of olive trees in the shape of a “polyconic vase”, on cultivated land.

Annual pruning, like on Lake Garda.

Cultivation method and phytosanitary treatments according to biological protocols.

Harvested between 25 and 30 November, at the right degree of ripeness.

Cold biological pressing within 18 hours from the end of the harvest in the cooperative oil mill of San Felice del Benaco, with continuous cycle technology.

Our olive oil

Colour	Green with light yellow reflections
Smell	Medium fruity
Flavour	Pleasant base taste, slight initial bitterness, slightly spicy finish, tomato aftertaste
Acidity	0.25% (Italian extra-virgin olive oil specification max 0.80%) The acidity index measures the digestibility of the oil
Peroxide	5.7 Meq index (Italian extra-virgin olive oil specification max 20.0) Peroxides measure the resistance of the oil to oxidation
Conservation	Storage in the mill, in an air-conditioned room in a stainless steel tank under nitrogen seal
Traceability	100% from the olive grove to the table, thanks to biological control procedures and the labeling the bottling lots