



CORTE RUGOLIN

OLIO EXTRA VERGINE DI OLIVA



The Corte Rugolin extra virgin olive oil is obtained from a grove located in the “Conca d’Oro” estate, on the hills of San Giorgio Ingannapoltron, not far from Lake Garda. With a view to preserving the traditions and biodiversity of the Valpolicella region, we harvest this plot of land by hand without the use of pesticides. This results in an olive oil that is characterised by its yellow colour, with a subtle hint of green: it is balanced, gentle and slightly fruity on the nose, whereas on the mouth it has subtle bitter and spicy notes that perfectly match the sweet and fruity tones.

Denomination: Extra Virgin Olive Oil

Origin: olive tree grove located on the hills of San Giorgio Ingannapoltron (Sant’Ambrogio di Valpolicella)

Variety: Grignano

Harvest: hand-picked

Time of production: early November

Method of extraction: cold extraction

Pairings: this extra virgin olive oil is the ideal accompaniment to any meal with raw or boiled vegetables and all types of salad. It enhances steamed fish and grilled meats

Format: 500ml bottle, 3L e 5L tin.