

DEL BORGO

EXTRA VIRGIN OLIVE OIL

500 ml

Single variety olive oil, from a manual selection of 100% Frantoio variety olives.

This variety, with its expression of the Italian terroir, have intense aromatic characteristics. The Garda Lake special climate and soil enhance delicate and elegant notes.

Variety

Frantoio

Characteristics

The color is green with golden reflections.

Grassy nose with delicate notes of artichoke and fresh grass and a final touch of aromatic herbs.

The taste is pleasantly astringent with a sweet and balanced final.



LECCINO

EXTRA VIRGIN OLIVE OIL

250 ml

Single variety olive oil, from a manual selection of 100% Leccino variety olives.

This variety can be found in different areas of the Italian terroir but its expression of the Garda Lake area gives unique and distinctive sensorial characteristics.

Variety

Leccino

Characteristics

The color is bright yellow with green reflections.

Elegant and delicate nose, with well defined scent of green apple and fresh almond.

The taste is characterized by delightful notes of spices and fresh grass together with green apple and almond.

