

LACONTARINA

EXTRA VIRGIN OLIVE OIL "LA CONTARINA"



Year can be considered of value because the climatic phases during maturation have had a perfect predisposition, with sunny days especially in the first period of October with thermal state higher than the seasonal average.

An excellent thermal exchange, in mezzane's valley, has contributed to a slow veraison that has underlined the value of polyphenolic components.

A slow rain in the second week of October allowed to obtain regular lymphatic values perfect for the beginning of the harvest.

La Contarina Extra Virgin Olive Oil took advantage by this wheather and most of all by an almost perfect health of olives.

A product characterised by a great expressivity but, at the same time, excellently balanced.

Cultivar

Grignano 40%
Favarol 10%
Trepp 5%
Leccio 35%
Maurino 5%
Pendolino 5%

Harvesting period

Early stage harvesting in the second decade of October, at the beginning of the veraison.

Production Area

Olive trees in Mezzane's valley between Contarina and Via Cara in the districts of Mezzane and Illasi, on the eastern hills of Verona.

Growing Technique

Polyconic Vase.

Harvesting Technique

Handly harvest in pierced boxes.

Harvesting and Pressing time

Max 3 hours.

Milling

Rolling cycle milling by cold pressing followed by filtering with mill made by Officine Meccaniche Toscane.

Conservation

Steel Inox boxes at 15° +/- 2.

Analytical Data

Acidity 0,14% Oleic Acid
Peroxides 6,24 meqO2 /kg
K232 1.62 Absorption
K270 0,14 Absorption
Polyphenols 397.35 ppm
Tocopherols 257.07 ppm
Saturated fatty acids 16.56%
Unsaturated fatty acids 75.09%
Polyunsaturated fatty acids 8.76%

ORGANOLEPTIC ASPECTS

Aspect

Limpid and brilliant

Colour

Green with golden reflexes after the first months from pressing.
Stable colour with a stronger golden component from February/March.
Remains stable the presence of green, typical of verona's "cultivar" (olive type)

Fragrance

Middle fruity. Pleasant sensations of fresh olive with green artichoke, green leaf of tomato and green fallow recently cut.
Haromatic herbs sensations, as rosemary and thymus with an elegant perception of green apple and almond milk. The fragrances evolve while time goes by, mantaining a pleasant green sensation that stretches with a balsamic component.

Taste

Harmonic, well balanced and elegant with its fruity component that merges with fragrances of fruit and fresh haromatic herbs. Slightly bitter taste balanced with sweeter tastes of hull of walnuts .
Spicy with a tender stimulation of the trigeminal nerve. Persistent and stable at the palate.
With the evolution of maturation into the bottle it assumes tasting sensations slightly citrus aromatised, as is typical of Grignano cultivar.

Cooking

It is an oil with a great versatility thanks to its middle fruity taste and its smoothness.
Perfectly tasty balanced with an intense bitter and green component that ends in a gentle spicy sensation.
Good flavour that offers a greater intensity and complexity to meals both prepared for raw consumption and during cooking. Very good oil for crudite of fish, and seafruit salad made with mollusks.
Perfect for the garnish of mussels and for typical venetian dressing with "canocie" (squills), clams and "moeche" (small swimming crabs).
It elevates the taste of soups and vegetable soups as carrots, pumpkins, zucchini, asparagus, black cabbage and potatoes.
Pleasant on fresh green salads.
Perfect also to garnish dishes also

for the aesthetic aspect because of its brilliant green colour.
On second courses it is perfect with red and white meats and also roasts. It gets on well also with raw milk cheeses, sheep and goat cheeses.

We suggest this olive oil also for preparing rised cakes because its fruity component leaves a fresh and pleasant feeling at the end of the baking.
Beside it is curious and delicious as garnish for vanilla ice cream.

