



BELLORA

*Tenuta di Naiano
since 1939*

FORMAT

0,75 l

PRODUCTION LAND

Hills areas around Garda Lake. Calcareous and alkaline lands, very rich of potassium and phosphorus.

PRODUCTION PROCESS

In November olives are picked up by hands and combs and daily dropped into the oil press; olives are crushed with the old and traditional system called "cold crushing" that allows oil to maintain all its natural and intact qualities.

ACIDITY

0,40%

TASTING NOTES

Greeny and intense colour with golden reflexes. Delicated with a good fragrance and a nice taste with a very light almond's flavour.

FOOD PAIRINGS

Thanks to its delicated taste, our oil is perfect for the typical fish dishes of Garda Lake: lavarello first but also pike and tench. It is delicious for dressing salades and soups.

EXTRA VIRGIN OLIVE OIL



WWW.BELLORA.WINE

AZIENDA AGRICOLA BELLORA TOMMASO – LOCALITÀ NAIANO SN - 37010 CAVAION VERONESE (VR) ITALY
TEL. +39 0456267059 – EMAIL: INFO@BELLORA.WINE