



Guaranteed Quality
Drop by drop



Extra Virgin Oil
Veneto PDO

Veneto Valpolicella
Veneto Euganei and Berici
Veneto Del Grappa

The producers association
for the safeguard of
Extra Virgin Oil Veneto PDO



It has been created thanks to the commitment of an olive growers group, in order to safeguard, to value and to promote Extra Virgin Olive Oil Veneto PDO. Furthermore, its objectives are:

- improving the collaboration with the certifying body;
- ensuring safeguard and controls of certified products;
- giving consumers adequate pieces of information regarding the productions represented both in Italy and abroad.



Realizzato con il contributo
MIPAAF n. 9287 del 19.11.2008



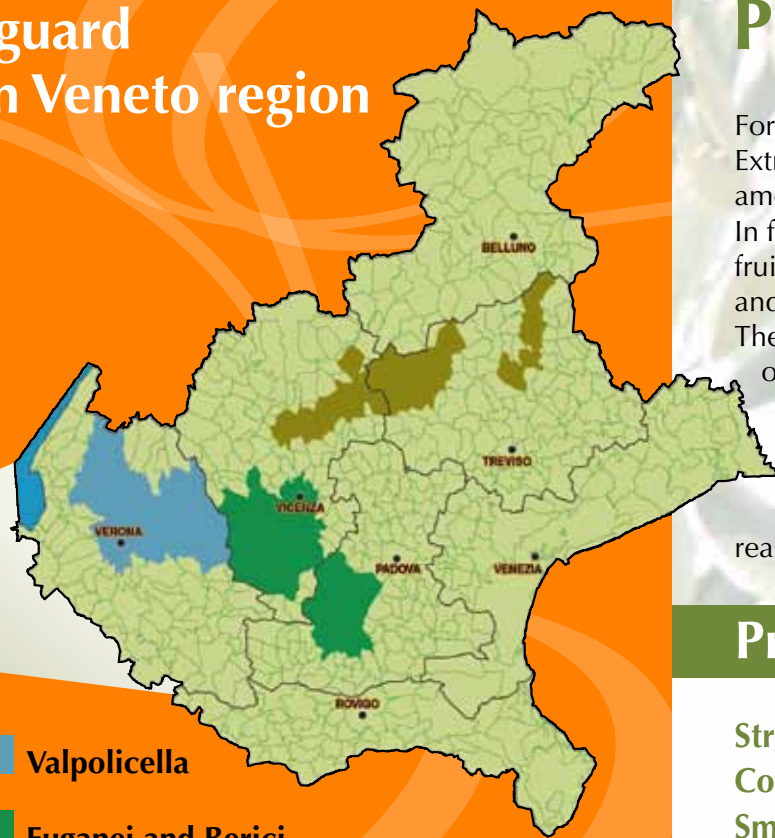
PRODUCERS ASSOCIATION FOR THE SAFEGUARD
OF EXTRA VIRGIN OLIVE OIL VENETO
VENETO VALPOLICELLA - VENETO EUGANEI AND BERICI - VENETO DEL GRAPPA

Viale del Lavoro 52 - 37135 Verona Italy
Tel. +39 0458678260 - Fax +39 0458034468
<http://olio.venetodop.it> - info@venetodop.it



Extra Virgin
Olive Oil
Veneto

Production region: Quality and safeguard from Veneto region



- Valpolicella
- Euganei and Berici
- Del Grappa

EXTRA VIRGIN OLIVE OIL VENETO Protected Designation of Origin

For the four cities in the Veneto region Verona, Vicenza, Padova and Treviso the Extra Virgin Olive Oil Veneto P.D.O represents one of the most precious products among the agricultural and traditional productions.

In fresh oils the color is usually yellow with light green tones. The oil smells light fruity with different intensities. It has a fruity flavor with a light, bitter sensation and an almond aftertaste.

The oil must overcome an accurate, careful, organoleptic analysis, in order to obtain the P.D.O designation.

In this way, the oil maintains its quality- and goodness-characteristics, which are typical of a genuine and fresh product.

It is best used uncooked. A small amount is enough in order to enhance foods taste and flavor. It can also stand cooking at high temperature. For this reason it can be used for frying.

Product organoleptic profile

Structure Category: light- mild fruity.

Color Characteristics: yellow and deep-marked, golden green.

Smell Characteristics: light fruity, fruity with different intensities.

Taste Characteristics: fruity with a light, bitter sensation and a musky aftertaste

CHARACTERISTICS

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|--------------------------|---|
| Regions of origin | Valpolicella (from Verona hills) Euganei e Berici (from Padova and Vicenza) Pedemontana del Grappa (from Vicenza and Treviso) |
| Olive varieties | Grignano, Favarol minimum 50% (Veneto Valpolicella) Leccino, Rasara minimum 50% (Veneto Euganei and Berici) Frantoio, Leccino minimum 50% (Veneto del Grappa) |
| Harvest process | By hand or with combs (making the olives fall on nets or cloths). |
| Extraction method | Through traditional or continuous plant |
| Color | Yellow and deep-marked, golden green |
| Smell | Light fruity, fruity with different intensities |
| Taste | Fruity with a light, bitter sensation and an almond aftertaste |
| Acidity | Total and maximal acidity (oleic acid) not over than 0,6% |
| Peroxide value | ≤11 Meq02/Kg |
| Panel Test | Score 7,5 ≥ |
| Ideal Use | If used uncooked, a small amount is enough in order to enhance foods taste and flavor. It can also stand cooking at high temperature (such as frying) |

