

Cavozzoli Riserva Olive Oil

This extra virgin single varietal olive oil is made with our most prized olives and offers unrivalled flavour and sensory characteristics.



A first-class oil with exceptional flavour and aromas. We only select the **finest olives** to produce this **LIQUID GOLD**.

Only **Frantoio** olives are used to produce this single varietal extra virgin olive oil, which showcases the unique aromas and nuanced flavours of this olive variety.

The olives are pressed within just a **few hours of being harvested** to prevent oxidation and guarantee the maximum freshness of the product.

All the machinery at the mill is brought to a standstill before being used to process the olives for Cavozzoli Riserva Olive Oil. The machines are thoroughly cleaned, including any connecting parts between them, and a new filter is installed in the filter press. Cleanliness and hygiene are paramount during the production cycle.

A genuine medicinal oil with vital health benefits, a limited quantity of Cavozzoli Riserva Olive Oil is produced for those who want to try a unique and sought-after product and experience all its benefits and nuances of flavour.

- **Average acidity:** 0.05-0.35 (% oleic acid) < 0.8% for extra virgin

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- **Average polyphenol level:** 500-600 (mg/kg gallic acid)

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- **Average peroxide value:** 3-5 (meq O₂/kg) < 20.0 for extra virgin

Pressing: within 5-8 hours of harvest

Olive variety: Frantoio

Extraction method:

- Blade mill
- Vertical cylinder kneader under vacuum
- Two-phase decanter
- Filter press with cardboard filters
- Malaxation temperature: 23°C
- Malaxation time: 10 minutes
- Average olive to oil yield: 8%
- Storage: stainless steel silos with stainless steel floating lids

An emerald green colour, with excellent fluidity and a delicious flavour reminiscent of fresh, healthy, perfectly-ripe olives.

Intense well-balanced aromas of fresh, unripe vegetables with a clean, refreshing fragrance and the perfect balance of fruitiness, bitterness and pungency.

Fresh and clean on the nose, with characteristic notes of artichoke and almond hull, typical of the Frantoio variety.

The herbaceous aftertaste reveals sweet notes, followed by a stunning pronounced bitterness in perfect harmony with its pungent and fruity notes. The persistence of flavour is truly unique. For the full nutritional benefits of Cavozzoli Riserva Oil, enjoy a spoonful each morning before breakfast. This oil pairs well with complex meaty dishes, grilled meat, rich sauces, bean soup and bruschetta. For a delicious and unusual combination, try it with fior di latte gelato.

Be bold—experiment and create your own unique flavour combinations with this oil.

Cavozzoli Riserva Olive Oil Panel Test results

- **Fruitiness:** medium
- **Bitterness:** medium
- **Pungency:** medium

Positive attributes of Cavozzoli Riserva extra virgin olive oil

- **Median fruitiness** = 4.5
- **Median bitterness** = 3.6
- **Median pungency** = 4.0