



PDO RIVIERA LIGURE extra-virgin olive oil expresses the flavours, fragrances, traditions, stories and soul of its homeland: Liguria.

Olive oil has a long history here. In the Middle Ages, Benedictine monks taught the art of terracing and olive cultivation, planting especially the Taggiasca variety.

Only after rigorous controls in the field, documentary checks and sensory and chemical analyses can Ligurian extra-virgin olive oil enjoy the European Union's highly valued PDO (Protected Designation of Origin) status.

Each bottle bears a label with a unique alphanumeric code.

Through this code, the consumer can trace the oil's entire chain of production, from olive harvesting to bottling.

Controlled, tasted, certified, guaranteed: we know we are getting a product of the highest quality. The European PDO and **PDO RIVIERA LIGURE** protection consortium brands offer the security of a distinctive and exclusive product.

VIER&UNICOLAB

UN'INIZIATIVA FINANZIATA DAL PROGRAMMA DI SVILUPPO RURALE PER LA LIGURIA 2007-2013 FONDO EUROPEO AGRICOLO PER LO SVILUPPO RURALE: L'EUROPA INVESTE NELLE ZONE RURALI MISURA 133 "ATTIVITÀ DI INFORMAZIONE E PROMOZIONE"

REGIONE LIGURIA REPUBBLICA ITALIANA UNIONE EUROPEA



OLIORIVIERALIGURE.IT

CONSORZIO PER LA TUTELA DELL'OLIO EXTRA VERGINE DI OLIVA D.O.P. RIVIERA LIGURE - VIA TOMMASO SCHIVA, 29 - 18100 - IMPERIA TEL. 0183.767924 - FAX: 0183.769039 - EMAIL: INFO@OLIORIVIERALIGURE.IT WWW.OLIORIVIERALIGURE.IT - C.F. : 91027920080 - P.IVA : 01363470087

CONSORZIO RICONOSCIUTO DAL MINISTERO DELLE POLITICHE AGRICOLE ALIMENTARI E FORESTALI CON D.M. 14 APRILE 2011



CONSORTIUM FOR THE PROTECTION OF PDO RIVIERA LIGURE EXTRA-VIRGIN OLIVE OIL ALL OF OUR PASSION, FOREVER. NATURALLY.





Characteristics

A soft and delicate oil, characterised by fruity notes and low acidity, it enhances the flavours of other foods without overwhelming them. The oil is especially suited to pairing with fish and seafood dishes, risotto, white meat, carpaccio and as an ingredient in delicately flavoured sauces. **PDO RIVIERA LIGURE** extra-virgin olive oil is no simple condiment, but a true star of the table.

An abundance of olive varieties

Much of the high quality of **PDO RIVIERA LIGURE** extra-virgin olive oil can be attributed to the olive varieties. Having adapted to the Ligurian landscape and climate over the centuries, they make it possible to create a product that reflects the distinctive characteristics of Liguria's different territories:

Riviera dei Fiori, from the province of Imperia, soft and appealing oils, almost exclusively pressed from Taggiasca olives.

Riviera del Ponente Savonese, oils with a delicate fruity perfume, almondy, with a vegetal flavour, obtained primarily from Taggiasca olives.

Riviera di Levante, from the provinces of Genoa and La Spezia, oils made from Lavagnina, Razzola, Rossese, Lantesca and Olivastrone olives, decidedly more fruity and savoury, with a slight piquancy.

A million olive trees ...

1.000.000 olive trees, **2.300** cultivated hectares, **600** olive-growing, oil-pressing and bottling businesses. **1.000.000** bottles checked. These numbers reflect the efficiency, the guarantee and the hard work inspired by Ligurian tradition.

Choosing a **PDO RIVIERA LIGURE** oil means not just seeking out a quality product, but also helping to preserve the landscape and safeguarding the future of local communities. The choice is not only about taste, but also ethics: the pleasure of enjoying a quality oil goes hand in hand with supporting those whose work respects nature.