



EXTRA VIRGIN OLIVE OIL, 100% PDO GARDA BRESCIANO



BLEND

(available in bottles of 0,25 l and 0,50 l)

Even Il Brolo Blend earns important International, National and Regional awards every year, just like the other Extra Virgin Olive oils of the Il Brolo range, confirming the indisputable quality of this product.

Our Blend, the historical one, is composed of 70% Leccino olives, 25 % Casaliva olives and 5 % from Pendolino and other olives varieties.

Harvesting method: Harvested by hand

Extraction: continuous two-phase loop

Pressed within 4 hours of collection

SENSORY AND ORGANOLEPTIC ANALYSIS

It has a very slight yellow color with greenish hues and a fruity, fresh and persistent scent, with hints of freshly cut herbs and wildflowers, bracts of artichoke, fig and green citrus.

The taste is almost sweet, with a righteous and persistent spicy flavor, and an aftertaste of fresh almond and artichoke.

BEST MATCH

Sprinkle on shellfish and vegetables, carpaccio fassone, broccoli casserole with yellow pepper sauce, risotto with asparagus or artichokes, grilled breast of cockerel.

For cooking, meatloaf with potatoes and green beans, baked pike with almonds, rabbit stew, pork stew with potatoes.

www.il-brolo.it

Azienda Agricola IL BROLO

Piazza Bortolotti, 5 - POLPENAZZE DEL GARDA (BS) tel. +39 0365 675118 info@il-brolo.it