



Redoro - Olio Extravergine Di Oliva - Aromatizzati - Erbe - 100ml

From Redoro

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Redoro - Olio Extravergine Di Oliva - Aromatizzati - Erbe - 100ml From Redoro

Founded in 1895, the Redoro family is renowned for their passion to bring the taste and quality of the Redoro experience to every kitchen and table. Produced in the hilly areas of the province of Verona, such as Mount Lessini and other hills located near to Lake Garda, in the area between the municipalities of Brentino, S.Ambrogio di Valpolicella, Grezzana, Mezzane di Sotto, Montecchia, the position, altitude and chalky nature of these lands are indeed particularly suitable for the cultivation of olive trees, thanks to the mild climate, a tradition that dates back centuries.

The olives come from typical varieties of the area such as Nostrano, Favarol and Grignano; of which only those of the highest quality are picked by hand following the most typical traditions. Transferred the same day to the oil mill, the olives are carefully selected and only the best and healthiest are subject to grinding under controlled temperatures.

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