

# PIETRO ZARDINI

## Olio extravergine 100% italiano

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**Production zone:** 100% Italy - Venetian

**Soil:** prevalently white soils on detritus, marl and basalt

**Olive varieties:** Leccio e Frantoio

**Color:** Straw yellow with light shades of emerald green

**Bouquet:** Fruity with a hint of green leaf

**Taste:** Superior quality oil with a fruity note a very slight lingering bitterness in the aftertaste

**Harvest:** manual harvest

**Methods of pressing:** Pressing of the olives with instant cold process

**Foods combination:** Use raw on salads or as a condiment for meat and other dishes



Pietro Zardini  
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