



GARDA DOP
Organic extra virgin olive oil
La Cavagnina

For the seventh year running, La Cavagnina Extra Virgin Olive Oil has been selected by the Slow Food "Guida agli extravergini"



guida agli
extravergini
2019

548 aziende
e 750 oli di qualità



Slow Food Editore

COME SCEGLIERE E DOVE TROVARE UN BUON
OLIO EXTRAVERGINE DA PORTARE IN TAVOLA

SALÒ (BS)

La Cavagnina

Via Cavagnina 5
Locality Villa Via Cavagnina
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The Farm



The passion for agriculture Bruna inherited it from the great-grandparents; in the years Ninety with her husband Francesco has focused attention on olive growing and has built new plants in Puegnago del Garda, in addition to the historic one in Salò. For some years the entire company (which also produces grapes and alfalfa) has converted to organic.

Year of establishment 2006

Owner Bruna Pellizzoni

Cultivated Area 2 hectares

No. of plants 510

Average age of olive trees 24 years

Grove altitude 200 m

Shipment available even for small quantities.

Olive varieties Casaliva, Frantoio, Leccino, Pendolino, Regina del Garda

Cultivation method certified organic

Fertilisers mineral organic

Harvest 100% Handharvesting

Olives 100% owned

Oil mill Cooperative oil mill of S. Felice del Benaco

Milling technology continuous

Total oil production 7,5 hectolitres

Bio DOP GARDA (Casaliva, Leccino, Pendolino) € 22 a bottle of 0.50 l Ripe white fruit, not very bitter and not very spicy, ethereal and delicate body.

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