

la costera

[co-stè-ra]

Side of the rugged mountain characterised by dry stone walls
and particularly exposed to the sun.



The product is bottled by:

CONSORZIO OLIVICOLTORI MALCESINE

OLIVE OIL MILL

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la costèra

OLIO EXTRAVERGINE DI OLIVA
100% ITALIANO



Imagine olive groves surrounded by the iridescent blue and luminous green of the beauty of nature. It is on these ancient terraces bathed in sunlight and caressed by the wind that the La Costèra olives grow.

LA COSTÈRA IS OUR GOLDEN LIQUID, THE FINEST OIL THAT RETAINS THE MOST WONDERFUL INGREDIENTS OF THE RAW MATERIAL.

In order to create this, the extra virgin olive oil must also be excellent. This is why we harvest the olives at the earliest ripening and take them immediately to the olive press.

As soon as they are harvested, the La Costèra olives are the first to be pressed. The aromas, as authentic as they are fresh and complex, remain intact for a long period, thanks to a skillful pressing procedure which follows precise manufacturing specifications. Finally the oil is protected from oxidation in special tanks that prevent contact with both light and oxygen.

IN ONE SPOONFUL OF LA COSTÈRA OIL YOU WILL FIND ALL OF NATURE'S ENERGY, WHICH FOR MORE THAN ONE HUNDRED YEARS, HAS HELPED US TO PRODUCE AN OLIVE OIL OF SUPERIOR QUALITY.