



FRANTOI
REDORO[®]
DAL 1895

LA SELEZIONE DEI NOSTRI PRODOTTI



A HISTORY OF UNENDING PASSION

The name Redoro is the union of the names of its founders, Regina and Isidoro, who, in 1895, began harvesting olives in a terrain ideal for the production of that liquid gold whose brilliance is reflected in the bottles that reign on the shelves of the most exclusive stores around the world. The passion for creating Redoro 100% Italian Extra Virgin Olive Oil has been passed from father to son for more than a century, a passion that, with the passage of time, has grown in value and size. Starting in the 90's, Redoro expanded its horizons, without ever losing sight of its bond with the local territory. It was then that an antique olive mill located in the village of Mezzane di Sotto, another hilly area particularly dedicated to the cultivation of olives, became part of the family which, in a short time, expanded its production further to include the exclusive extra virgin olive oils Garda PDO and Veneto Valpolicella PDO.



MILLING ONE STEP AFTER THE HARVEST

Everything began in Grezzana (Verona) in the heart of the Valpantena, a hilly area that is enchanting by nature and that is rendered even more precious by its olive groves. And here, as soon as the harvest is completed, the milling of the olives begins, using the most advanced technologies and cold extraction.

The olive mills work at full speed in the three months of harvest - October, November and December – welcoming the olives are collected in the surrounding valleys. The production of the oil is rigorously controlled by specialized personnel who carefully follow each processing phase, milling only healthy, quality olives which respect the excellences of Redoro.



LOVE FOR ONE'S OWN TERRITORY

Welcome to the Northernmost area in the world in which the olive tree is, and has always been, harvested. The production of Redoro Extra Virgin Olive Oil is carried out today as in the past by using fruit picked exclusively by hand using special combs and immense nets.

Thanks to a Mediterranean climate that offers mild temperatures and a territory that is well-ventilated and without fog or stagnating water, this terrain produces an oil rich in flavour that is characterized by a delicate aroma that is fruity and rich in complex aromatic olfactory sensations.

The care taken in the quality of the oil is reinforced by the special attention that is given to safeguarding the environment. Redoro commits itself to guaranteeing that nothing is wasted during the production process and begin particularly attentive to sustainability and the use of clean energy.

CERTIFICATIONS

A certified commitment to quality.



Organic Certification by ICEA



International Food Standard



*Protected Designation of Origin
Garda & Veneto Valpolicella*



British Retail Consortium



Extra Range

 100% Italian

The blend “Extra” is the fruit of an attentive selection of healthy olives collected at just the right time in order to obtain this Extra Virgin Olive Oil that is balanced in its spiciness and bitterness with a pleasant intensity of aromas that are characterized by fresh olives and aromatic herbs with a hint of fruit and spices.

A very versatile blend that is ideal on mixed salads and fresh vegetables.

Available in 100ml, 250ml, 500ml, 750ml and 1.000ml bottles and 3L & 5L tins.



Oro Range

 100% Italian

The line “Oro” responds to the needs of modern cuisine for a product that is harmonious in its flavours and aromas. This Extra Virgin Olive Oil is clear with golden reflections. Its flavour is balanced while at the same time intense with an aromatic profile characterised by a fruity scent of olives with tender hints of fresh and dried fruits.

Ideal over fish carpaccio, white pasta and healthy steamed vegetables.

Available in 100ml, 250ml, 500ml, 750ml & 1.000ml bottles and 3L & 5L tins.



Integrale Range

 100% Italian Unfiltered

Redoro's Extra Virgin Olive Oil variety «Integrale» is an unfiltered oil which has a slightly cloudy appearance and that is particularly intense in taste thanks to the raw naturalness of the product. In its aromas, one can note, together with fresh olives, sensations of hay, dried fruit, fresh vegetables and citrus fruit with a hint of artichoke.

Ideal with prime meat cuts, roasts and red meat.

Available in 250ml, 500ml, 750ml & 1.000ml bottles and 3L & 5L tins.



Biologico Range

 100% Italian

 Organic

La linea Bio, ottenuta da agricoltura certificata biologica, è un olio extra vergine di oliva naturalmente limpido con riflessi dorati che, in bocca, è particolarmente equilibrato con un sapore appena piccante e leggere note fresche d'oliva e asprigne. A livello aromatico è caratterizzato da aromi vegetali freschi e equilibrati seguito poi da sentori di frutta secca, fruttate e speziate.

Ideale con verdure cotte al vapore e piatti leggeri e sani.

Available in 250ml, 500ml, 750ml & 1.000ml bottles and 3L & 5L tins



DOP Veneto Valpolicella

Extra Virgin Olive Oil DOP Veneto Valpolicella is obtained from at least 50% of the Grignano and Favarol olive varieties which are harvested exclusively in the hills adjacent to Verona, between the municipalities of Brentino, S. Ambrogio di Valpolicella, Grezzana, Mezzane di Sotto and Montecchia. This PDO oil presents itself with a colour that is intense and clear. When tasted, it is slightly astringent with aromas that are particularly intense, offering hints of fresh vegetables followed by fruity sensations and with a delicate aftertaste of artichoke and almond.

Ideal with barley soup, grilled red meat and baked fish.

Available in 500ml bottles.





DOP Garda

Thanks to the favourable microclimate present in one of the Northernmost areas in the world where olives are cultivated, Garda PDO oil benefits from a privileged situation that guarantees absolute purity. Redoro Garda PDO belongs to the Eastern geographic area of Lake Garda and is obtained primarily from the olive varieties Casaliva, Frantoio and Leccino. With its intense green colour and golden reflections, this oil is distinguished by balsamic aromas as well as fresh vegetables, followed by dried fruit, citrus fruit with a slight hint of spiciness.

Ideal with white meat and boiled, baked or salt-encrusted freshwater fish.

Available in 500ml bottles.



Redoro srl
Via G.Marconi, 30 - 37023 Grezzana Verona - Italia
T. +39 045 907622
redoro.it