



LIMITED EDITION

AURUM

500 ml

Aurum is the Limited Edition olive oil from Palazzo di Varignana, capturing the best of each year's olive harvest. A product of excellence with great complexity, aromatic balance, and taste.

This monocultivar Leccio del Corno EVO oil stands out for its intense fruity flavour and a complex vegetal profile, enriched with rich herbaceous fragrances. On the palate, it expresses a unique varietal tone, characterised by a flawless balance of bitterness and pepperiness.

Its notes evoke freshly picked green olives, with vegetal nuances reminiscent of olive leaves, lettuce, and thistle, creating an organoleptic profile of great elegance and depth.

As a testament to its uniqueness, Aurum will change every year: depending on the harvest season, expert olive oil makers will select the best fruits from the farm to create a special bottle. Each Limited Edition will therefore have its own identity, translating into a different oil each season, like a palette composed of various shades of green, aromas, and olfactory tones

FLAVORED OIL

FLAVORED

The flavored oils of Palazzo di Varignana are made with our extra virgin olive oil in combination with 100% natural and organic flavors.



CHILI



BASIL AND
LEMON THYME



LEMON



TRUFFLE



ROSEMARY



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OLIO EXTRAVERGINE DI OLIVA 100% ITALIANO



HISTORY BEARS ITS FRUITS

Palazzo di Varignana was founded in 2013 with the mission to offer a food line inspired by the historical agricultural traditions of the territory through the cultivation of our own states surrounding the resort. Palazzo di Varignana project continues its own course with respect for sustainability and use of biological cultural techniques in harmony with the beauty of the territory and care to cultivate not only the land but also the future.

Palazzo di Varignana: the care of time, the taste of beauty.

The passion that the founder of Palazzo di Varignana, Carlo Gherardi, nourishes for the olive tree and the history of this territory has brought the recent construction of new and modern olive groves over 265 hectares, intended for the production of the highest quality extra virgin olive oil.

Love and respect for the history and our land led us to choose the most representative historical cultivars that are most suited to our climate and territory.

The care and attention to detail in each phase of our olive oil production - from cultivation to bottling- is our objective and what makes our oil so special.



MONOCULTIVAR GHIACCIOLA CLATERNA BIO

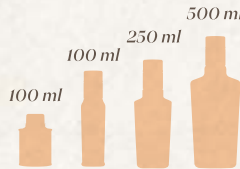
It is obtained exclusively from olives of the Ghiacciola cultivar, a native variety among the most representative. The olive trees of this cultivar provide a limited production of a high quality monocultivar: the result is a great oil, able to best express the uniqueness of our land. The nose immediately reveals the strong varietal character: intense freshness from the pressing of still-green olives, with hints of balsamic notes and aromatic herbs.



INTENSITY: Intense

Food Pairings

Recommended for raw use, particularly ideal for enhancing dishes such as fish carpaccio and tartare, boiled legumes, and pinzimonio.



Denominazione di Origine Controllata BRISIGHELLA DOP

This is an oil from Emilia-Romagna, obtained exclusively from olives of the Nostrana di Brisighella cultivar, a distinctive symbol of the region. The early harvest, carried out at the beginning of the olive's maturation, enhances the typical herbaceous aromas and characteristic notes of the cultivar, enriched with broad balsamic nuances and the scent of green olives. On the palate, the oil is broad, enveloping, and spicy. This cultivar represents a limited production of Italian extra virgin olive oil, where quality clearly prevails over quantity, celebrating the excellence of the region.



INTENSITÀ: Intense

Food Pairings

Strictly for use raw, to enhance fish carpaccio, salads, vegetable veloutés, and soups.



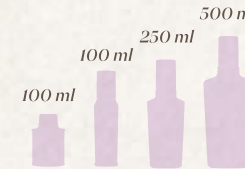
MONOCULTIVAR MAURINO PANDESCO BIO

Pandesco is an organic extra virgin olive oil obtained exclusively from olives of the Maurino cultivar, which gives it unique properties and organoleptic characteristics. From the first taste, it stands out for its complex vegetal texture and intense aroma, reminiscent of freshly picked, very green olives, enriched with fresh floral notes that evoke the scents of spring. This balanced and harmonious extra virgin olive oil finishes with a persistent peppery note, further enhancing its character.

INTENSITY: Intense

Food Pairings

With its balanced taste, it is ideal for bruschetta, soups, grilled meat and fish dishes. Also worth trying on fiordilatte ice cream.



MONOCULTIVAR NOSTRANA VARGNANO

This oil is obtained exclusively from the Nostrana cultivar, with olives harvested while still green to fully express their characteristics. The oil has a green color. On the nose, it features an intense fruity aroma, with persistent vegetal fragrances ranging from fresh walnut, artichoke leaves, tomato, and lemon thyme. On the palate, it is enveloping, confirming the broad aromatic profile, and finishes with an elegant peppery note of green olive.



INTENSITY: Intense

Food Pairings

A balanced oil, ideal for delicate dishes. Recommended raw to enhance carpaccio, tartare, veloutés, and steamed dishes.



MONOCULTIVAR CORREGGIOLO STIFFONTE

This oil comes from a cultivar native to central Italy, the Correggiolo, which has long found a favorable environment for cultivation in our hills. It is a medium-fruity monocultivar with a distinct taste. On the palate, vegetal notes dominate, with prominent hints of radicchio, lettuce, artichoke, and almond, creating a pleasant contrast with a delicate bitterness and a persistent peppery finish.



INTENSITY: Medium

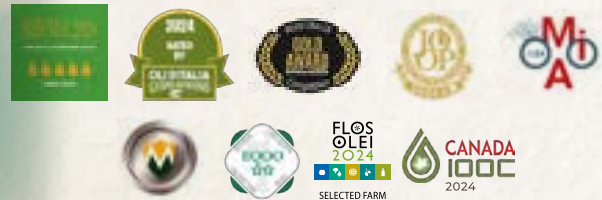
Food Pairings

Preferably used raw, ideal on bruschetta, legume soups, and grilled meat.



MULTICULTIVAR CABIANCA BIO

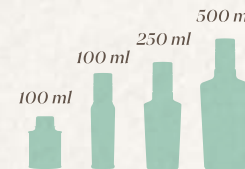
With a brilliant green color, this organic extra virgin olive oil is broad and aromatic, characterized by notes of fresh olive and freshly cut grass. On the palate, it offers a balanced fruity flavor, with herbaceous hints of green leaves, wild fennel, and lettuce. The finish is enriched by a harmonious balance of bitterness and pepperiness, completing its complexity.



INTENSITY: Medium

Food Pairings

Particularly suited for bruschetta, salads, pinzimonio, fresh and gratinated vegetables, legume soups, and caprese.



MULTICULTIVAR LAFONTE

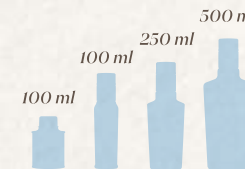
The harvesting of these olives is done with great care, bringing fresh, green olives rich in valuable polyphenols to the mill. This process results in an oil of extraordinary quality. On the palate, its bold and elegant structure enhances the notes of bitterness and pepperiness, while hints of chicory, radicchio, and almond emerge, enriching its authentic and distinctive character.



INTENSITY: Light

Food Pairings

With its balanced taste, it is ideal for bruschetta, soups, grilled meat and fish dishes. Also worth trying on fiordilatte ice cream.



MULTICULTIVAR PALAZZO DI VARIGNANA



Bag in Box - 3l/5l

This olive oil is obtained from the Correggiolo and Elviana cultivars as the main varieties. The oil has a pale green color and is well balanced both on the nose and on the palate. It has a well-balanced bitter and tangy finish.

Food Pairings

It is a very versatile extra virgin olive oil that pairs well with a wide variety of foods, from vegetables to pasta dishes, risotto and fish.

