



**FRANTOIO
MANESTRINI**

PRODUCT CATALOGUE



MANESTRINI OIL MILL Our History

In the past...

A Franciscan monastery dedicated to San Rocco stood in the heart of the Valtènesi region from the mid-fourteenth century until the late eighteenth century. The stone structures found in the area show that an oil mill was already operating back in those days. After two hundred years, a new oil mill was built in the same place in 1960. With passion and expertise, Egidio Manestrini has carried on the tradition of his birthplace, creating a company that has reached a prominent position in the production of the Garda Bresciano Extra Virgin Olive Oil.

Our History

...Today

Since 2019, the company has been run by Nicoletta Manestrini, Egidio's daughter and professional taster. Thanks to the experience gained both in the family business and in the local area, today Nicoletta is a courageous and lively entrepreneur, who works hard every day to keep the company growing.

Manestrini's strong focus on quality has resulted in considerable recognition both at a local and at a national level. Among others, the oil mill received important awards at the "Ercole Olivario for quality" National Competition - Spoleto and at the "Orciolo d'Oro" Competition organised by the Henohobby Club of the Colli Malatestiani - Gradara.

Quality

These awards were achieved thanks to meticulous attention given to the production process and to product quality inspections, "from the olive tree to the bottle". Each production phase is carried out with great care: from pruning and olive harvesting, to milling (performed using modern, innovative plants) and bottling.

Milling is carried out with modern, innovative equipment. The extraction system is based on a two-stage continuous cycle, which guarantees excellent product quality.



Our History



100% ITALIAN EXTRA VIRGIN OLIVE OIL

-  **Olive varieties:** Casaliva, Leccino, Frantoio, Moraiolo and other cultivars in variable proportions. Plants of different ages, mainly grown in polyconic pots.
-  **Harvesting and milling period:** From mid-October to the end of November.
-  **Time from harvest to milling:** 24 hours / 36 hours.
-  **Milling method:** Continuous cycle. Cold extraction.
-  **Color:** Green with yellow reflections.
-  **Bouquet:** Fruity aroma of fresh olives and delicate almond scent. Medium-light olive fruity.
-  **Taste:** Mainly sweet, with slight bitter and spicy notes.
-  **Acidity:** The timely harvesting and pressing of the olives result in an oil with very low acidity (0.2% – 0.4%).
-  **Pairings:** Excellent for dressing vegetables, meat, and fish. Perfect both for raw and cooked recipes.

100% Italian Extra Virgin Olive Oil

4

Sizes



0,25L

100% Italian Extra Virgin Olive Oil - 0,25L
Cod.: EXTRA250



0,50L

100% Italian Extra Virgin Olive Oil - 0,50L
Cod.: EXTRA500



0,75L

100% Italian Extra Virgin Olive Oil - 0,75L
Cod.: EXTRA750



1L

100% Italian Extra Virgin Olive Oil - 1L
Cod.: EXTRA1000



3L

100% Italian Extra Virgin Olive Oil - 3L can
Cod.: EXTRA3000LAT



5L

100% Italian Extra Virgin Olive Oil - 5L can
Cod.: EXTRA5000LAT

100% Italian Extra Virgin Olive Oil

5



ORGANIC EXTRA VIRGIN OLIVE OIL



Olive varieties: Leccino, Frantoio, Moraiolo and other cultivars in variable proportions. Plants of different ages, mainly grown in polyconic pots from organic farming.



Harvesting and milling period: From mid-October to the end of November.



Time from harvest to milling: 24 hours / 36 hours.



Milling method: Continuous cycle, organic processing, cold extraction.



Color: Green with yellow reflections.



Bouquet: Fruity aroma of fresh olives, delicately herbaceous. Medium-light olive fruity.



Taste: Mainly sweet, with slight bitter and spicy notes.



Acidity: The timely harvesting and pressing of the olives result in an oil with very low acidity (0.2% – 0.4%).



Pairings: Excellent for dressing vegetables, meat and fish. Perfect both for raw and cooked recipes.

Organic Extra Virgin Olive Oil

Sizes

0,50L



Organic Extra Virgin
Olive Oil - 0,50L
COD.: BIO500

1L



Organic Extra Virgin
Olive Oil - 1L
Cod.: BIO1000



Organic Extra Virgin
Olive Oil - 3L can
Cod.: BIO3000

Organic Extra Virgin Olive Oil

CASALIVA MONOVARIETAL EXTRA VIRGIN OLIVE OIL



Olive varieties: 100% Casaliva Cultivar.



Harvesting and milling period: From mid-October to mid-November.



Time from harvest to milling: Less than 24 hours.



Milling method: Continuous cycle. Cold extraction.



Color: Light green, of variable intensity depending on the stage of ripeness.



Perfume: Green, fruity aroma of fresh olives with hints of aromatic herbs.
Light olive fruity.



Taste: Herbaceous, balanced in the taste sensations of sweet, with slightly bitter and spicy notes and a slight hint of almond.



Acidity: The timely harvesting and pressing of the olives result in an oil with very low acidity (0.3%).



Pairings: Appetizers, fish- and meat carpaccio, vegetable soups and bruschette.

Casaliva Monovarietal Extra Virgin Olive Oil

Sizes

0,25L



CASALIVA Monovarietal Extra
Virgin Olive Oil - 0,25L
Cod.: CASALIVA250

Casaliva Monovarietal Extra Virgin Olive Oil

0,50L



CASALIVA Monovarietal Extra
Virgin Olive Oil - 0,50L
Cod.: CASALIVA500

LECCINO MONOARIETAL EXTRA VIRGIN OLIVE OIL



Olive varieties: 100% Leccino Cultivar.



Harvesting and milling period: From mid-October to mid-November.



Time from harvest to milling: Less than 24 hours.



Milling method: Continuous cycle. Cold extraction.



Color: Very light green, with golden reflections.



Bouquet: Delicate and elegant with hints of freshly picked olives. Light olive fruity.



Taste: Full and harmonious, rich in sweet notes and with well-balanced, slightly bitter and spicy notes.



Acidity: The timely harvesting and pressing of the olives result in an oil with very low acidity (0.2% – 0.3%).



Pairings: Cooked fish, white meat, sweetish vegetables, and fresh cheese. Its delicacy enhances the flavor of complex and spicy dishes.

Leccino Monovarietal Extra Virgin Olive Oil

Sizes

0,25L



LECCINO Monovarietal Extra
Virgin Olive Oil - 0,25L
Cod.: LECCINO250

Leccino Monovarietal Extra Virgin Olive Oil

0,50L



LECCINO Monovarietal Extra
Virgin Olive Oil - 0,50L
Cod.: LECCINO500



GARDA BRESCIANO PDO EXTRA VIRGIN OLIVE OIL



Production area: Hills of the Valtènesi region and Western shore of Lake Garda (Garda Bresciano shore).



Olive varieties: Leccino, Casaliva Frantoio for over 55%. Adult plants (approx. 50 years old) grown in polyconic pots.



Harvesting and milling period: From mid-October to mid-November.



Time from harvest to milling: Less than 24 hours.



Milling method: Continuous cycle. Cold extraction.



Color: Green, of variable intensity depending on the stage of ripeness.



Perfume: Fruity aroma of fresh olives with a note of aromatic herbs and a delicate almond scent. Medium-light olive fruity.



Taste: Sweet and balanced, olive-fruity with a slight bitter and spicy note.



Acidity: The timely harvesting and pressing of the olives result in an oil with very low acidity (0.2% – 0.3%).



Pairings: Excellent for dressing fresh and grilled vegetables, fish dishes and delicate recipes. Perfect to obtain fragrant leavened dough.

Garda Bresciano PDO Extra Virgin Olive Oil

Sizes

0,25L



Garda Bresciano PDO Extra
Virgin Olive Oil - 0,25L
Cod.: DOP250

0,50L



Garda Bresciano PDO Extra
Virgin Olive Oil - 0,50L
Cod.: DOP500

0,75L



Garda Bresciano PDO Extra
Virgin Olive Oil - 0,75L
Cod.: DOP750

Garda Bresciano PDO Extra Virgin Olive Oil

FLAVOURED DRESSINGS MADE WITH 100% ITALIAN EXTRA VIRGIN OLIVE OIL

Dressings obtained exclusively from high quality 100% Italian extra virgin olive oil.

Before serving, use a few raw drops to enhance and personalize your recipe in a simple and fun way.



Garlic-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDAGLIO250
Cod.: CONDAGLIO250LAT



Basil-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDBASIL250
Cod.: CONDBASIL250LAT



Orange-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDARAN250
Cod.: CONDARAN250LATT



Rosemary-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDRSMAR250
Cod.: CONDRSMAR250LAT



Lemon-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDLIMONE250
Cod.: CONDLIMONE250LAT



Chilli-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDPEPER250
Cod.: CONDPEPER250LAT



Truffle-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDTART250
Cod.: CONDTART250LATT



Oregano-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDORIGAN250
Cod.: CONDORIGAN250LAT



Garlic-and-chilli-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDAGLPEP250
Cod.: CONDAGLPEP250LAT



Onion-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDCIPOLLA250
Cod.: CONDCIPOLLA250LAT



Ginger-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDZENZERO250
Cod.: CONDZENZERO250LAT



Black pepper-flavoured Dressing
(made with extra virgin olive oil)
- 0,25L
Cod.: CONDPEPENERO250
Cod.: CONDPEPENERO250LAT

Flavoured dressings made with 100% Italian extra virgin olive oil

Flavoured dressings made with 100% Italian extra virgin olive oil

VINEGAR AND BALSAMIC DRESSINGS

Frantoio Manestrini offers a wide range of vinegars, satisfying every preference in terms of taste and texture.

0,25L



Groppello Wine Vinegar - 0,25L
Cod.: ACETOGROPP250

0,25L



Lugana Wine Vinegar - 0,25L
Cod.: ACETOLUGANA250

0,25L



Balsamic Vinegar of Modena PGI - 0,25L
Cod.: BALSAMICOBIO
Cod.: BALSAMICOBIO500

0,25L
0,50L



Balsamic dressing of Modena - 0,25L - 0,50L
Cod.:BALSAMICOMANE
Cod.:BALSAMICOMANE500

0,25L
0,50L



Barrel White Balsamic Dressing - 0,25L - 0,50L
Cod.: BALSBIANMANE
Cod.: BALSBIANMANE500

0,25L
0,50L



Rosé Balsamic Dressing - 0,25L - 0,50L
Cod.: BALSROSAMANE
Cod.: BALSROSAMANE500

0,21L



Balsamic Vinegar Cream - 0,21L
Cod.: CREMABALSAMICO

0,21L



White Balsamic Vinegar Cream - 0,21L
Cod.: CREMABALSBIANCO

0,25L



Manestrini Gran Riserva Superiore Dressing - 0,25L
Cod.: BALSGRANRISMAN

0,05L



Organic Balsamic Vinegar Cream Classic - 0,05L
Cod.: BALSCREMA50

0,05L



Apple-flavoured Organic Balsamic Vinegar Cream - 0,05L
Cod.: BALSFICO50

0,05L



Fig-flavoured Organic Balsamic Vinegar Cream - 0,05L
Cod.: BALSMELE50

0,05L



Honey-flavoured Organic Balsamic Vinegar Cream - 0,05L
Cod.: BALSMELEA50

OLIVES, OLIVE PATÉ AND VEGETABLE PASTE

A careful selection of high-quality, versatile products with authentic flavour. Perfect to accompany a wide range of dishes. Choose your favourite, or just try them all!

280g



Olives in Brine
- 280g
Cod.: OLIVESALAMO280

180g



Pitted Olives
- 180g
Cod.: OLIVEDEN180

180g



Black Olive Cream
- 180g
Cod.: PATENERO180

180g



Green Olive Cream
- 180g
Cod.: PATEVERDE180

100g



Hot Chili Pepper Cream - 100g
Cod.: CRPEPPICC100

100g



Sun-Dried Tomato Cream - 100g
Cod.: CRPOMODORO100

280g



Lemon Marinated Olives
- 280g
Cod.: OLIVELIMO280

280g



Spicy Green Olives
- 280g
Cod.: OLIVEPICC280

100g



Mushroom Paté with Truffle - 100g
Cod.: CRFUNGHITART100

100g



Spicy Garlic Paté - 100g
Cod.: CRAGLIOPICC100

100g



Artichoke Paté - 100g
Cod.: CRCARCIOFI100

100g



Vegetable cream for brad croutons - 100g
Cod.: CONDCROSTINI100

RISOTTOS AND SAUCES

Carnaroli rice for risotto recipes: delicious, quick, and easy.

Authentic-tasting sauces made with high-quality products according to Italian tradition.



Carnaroli Rice with Vegetables - 250g
Cod.: RISVERDUR250



Carnaroli Rice with Zucchini and Shrimps - 250g
Cod.: RISZUCGAMB250



Carnaroli Rice with Speck and Red Radicchio - 250g
Cod.: RISPECKRADI250



Carnaroli Rice with Truffle - 250g
Cod.: RISOTARTUFO250



Carnaroli Rice with Porcini Mushrooms - 250g
Cod.: RISFUNGPORC250



Carnaroli Milanese Rice - 250g
Cod.: RISOMILANESE250



Red Pesto - 180g
Cod.: PESTOROSSO170



Basil Pesto - 180g
Cod.: PESTOBASIL180

HERBAL TEAS WITH OLIVE LEAVES

With their many properties, olive trees offer us the perfect ingredients to produce functional herbal teas, “guaranteed by Mother Nature”. These delicious teas have pleasant taste and aroma and can be drunk at any moment of the day.



Relaxing Herbal Tea: Thanks to its components, it promotes physiological well-being, relieves stress and facilitates sleep.
Ingredients: Melissa leaves (30%) Hawthorn flowers and leaves (25%), Linden flowers and bracts (16%), Olive leaves (15%), Lemon verbena leaves (15%).



After Meal Herbal Tea Thanks to its components, it supports digestive regularity.
Ingredients: Olive leaves (20%), Fennel seeds (20%), Peppermint leaves (20%), Sage leaves (20%), Thyme tips (20%).



Well-Being Herbal Tea: By virtue of its components, it is a natural functional herbal tea and a precious ally in diets.
Ingredients: Olive leaves (10%), Meadowsweet (30%), Mallow leaves and flowers (20%), Birch leaves (20%), Spearmint leaves (20%).



Herbal teas with olive leaves

Varieties

20g



Relaxing Herbal Tea
- 20 bags 20g
Cod.: TISANARELAX

20g



Well-Being Herbal Tea
- 20 bags 20g
Cod.: TISANADPAST

20g



After Meal Herbal Tea
- 20 bags 20g
Cod.: TISANABENES

Herbal teas with olive leaves

WINE, GRAPPAS AND LIQUEURS

The wine-making tradition of the Garda region is deeply rooted in its history, culture, and landscape.

The wines, grappas and liqueurs selected by Frantoio Manestrini are handmade according to local tradition.

0,50L



Barrique Grappa - 0,50L
Cod.: GRAPPABARR

0,50L



Lugana Grappa - 0,50L
Cod.: GRAPPALUG

0,50L



Olive Leaf Liqueur- 0,50L
Cod.: LIQULIVO

0,50L



Limoncello - 0,50L
Cod.: LIMONCELLOMANE5

0,50L



Groppello Grappa - 0,50L
Cod.: GRAPPAGROPP

0,70L



White Grappa - 0,70L
Cod.: GRAPPAGARDA

0,75L



Lugana Wine - 0,75L
Cod.: LUGANA

0,75L



Groppello Wine - 0,75L
Cod.: GROPPELLO

0,75L



Chiaretto Wine - 0,75L
Cod.: CHIARETTO

Index

100% ITALIAN EXTRA VIRGIN OLIVE OIL	4
ORGANIC EXTRA VIRGIN OLIVE OIL	6
GARDA BRESCIANO PDO EXTRA VIRGIN OLIVE OIL	8
CASALIVA MONOVARIETAL EXTRA VIRGIN OLIVE OIL	10
LECCINO MONOVARIETAL EXTRA VIRGIN OLIVE OIL	12
FLAVORED DRESSINGS MADE WITH 100% ITALIAN EXTRA VIRGIN OLIVE OIL	14
VINEGAR AND BALSAMIC DRESSING	16
OLIVES, OLIVE PATÉ AND VEGETABLE PASTE	18
RISOTTOS AND SAUCES	20
HERBAL TEAS WITH OLIVE LEAVES	22
WINE, GRAPPAS E LIQUEURS	24



FRANTOIO MANESTRINI®

Via Avanzi, 7
25080 - Soiano del
Lago (BS)

LAKE GARDA



☎ Telephone: +39 0365 502231

📞 WhatsApp: +39 334 5098658

✉ Email: info@manestrini.it

🌐 Website: www.manestrini.it