

A HISTORY OF EXCELLENCE, FROM 16TH CENTURY TO TODAY

Visiting the oil mill and the oil museum of the Possidenti Oliveti Agricultural Cooperative you will discover all the secrets of a millenary history: in fact, in 1595 in Limone sul Garda, there were already 20 oil presses. Throughout the seventeenth century, oil was the most valuable product for Upper Garda, as evidenced by the many attentions of Salò's supervisors, especially to try to collect the duties for Venice. Most of the oil, in fact, went to Germany, escaping any fiscal control. Thus, the olive trees of each country were counted and a duty of two sous per plant was imposed: a measure that caused a lot of discontent but averted massive evasion. Then came the great cold of 1709: even the waters of the lake froze and thousands of olive trees died in Limone too, with irreparable damage to small owners and poor farmers. The cold reappeared several times over the course of the century, alternating with the "bisól", the oil fly, another "enemy" against which there was no remedy. Since 1919, the Possidenti Oliveti Agricultural Cooperative has become the protagonist of the great leap in quality of olive growing in Limone. Still today the oil mill and the oil mill keep the same production procedures alive and intact, for an extra virgin olive oil recognized by the d.o.p. (protected designation of origin).

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