



MADRECHIESA

EXTRA VIRGIN OLIVE OIL
IGP TUSCANY

Variety:	Moraiolo and Maurino
Number of plants:	500
Production capacity:	2 tonnes/ha
Squeezing:	Two cold phases
Color:	Yellow with marked green reflections.
Perfume:	Intense and elegant, with notes of artichoke leaf and cut grass. Hints of tomato and Mediterranean herbs are evident in the finish.
Flavor:	Decidedly balanced in bitter and spicy notes both at medium intensity levels.
Gastronomy:	The bitter aftertaste enhances the flavors of the dishes it accompanies, preferably raw.

TERENZI
VITICOLTORI IN SCANSANO

