




TERENZI
MAREMMA TOSCANA

OLIO PUROSANGUE

OLIO EXTRA VERGINE DI OLIVA
IGP TOSCANA



Variety: Frantoiano, Moraiolo and Leccino

Number of plants: 1,200

Oil yield: 2 tonnes/ha

Pressing: Two cold phases

Colour: Bright and clear yellow with olive green reflections.

Fragrance: Pleasant notes of artichoke, rosemary, wild herbs.
The walnut kernel is evident at the end.

Taste: Pleasant, rounded and well balanced in bitter and spicy notes.

Pairing: Ideal as a raw condiment for vegetable dishes and dishes.

