



  
**TERENZI**  
MAREMMA TOSCANA

## OLIO MADRECHIESA

OLIO EXTRA VERGINE DI OLIVA  
IGP TOSCANA

Variety: Moraiolo and Maurino

Number of plants: 500

Oil yield: 2 tonnes/ha

Pressing: Two cold phases

Colour: Yellow with strong green reflections.

Fragrance: Intense and elegant, with notes of artichoke leaf and cut grass. Evident hints of tomato and Mediterranean herbs in the finish.

Taste: Strong, balanced in bitter and spicy notes, both at medium intensity levels.

Pairing: The bitter aftertaste enhances the flavors of the dishes it accompanies, preferably raw.

