



PUROSANGUE

EXTRA VIRGIN OLIVE OIL
IGP TUSCANY

Variety:	Frantoiano, Moraiolo and Leccino
Number of plants:	1,200
Production capacity:	2 tonnes/ha
Squeezing:	Two cold phases
Color:	Bright and clear yellow with olive green reflections
Perfume:	Pleasant in the notes of artichoke rosemary and wild herbs. The walnut kernel is evident in closing
Flavor:	Pleasant, round and well balanced in bitter and spicy notes
Gastronomy:	Ideal as a raw condiment for dishes and vegetable dishes

TERENZI
VITICOLTORI IN SCANSANO

