



TERENZUOLA
TRA LIGURIA E TOSCANA

EXTRAVIRGIN OLIVE OIL

100% ITALIAN COLD EXTRACT

Cultivars: Leccino, Frantoio, Moraiolo, Pendolino, Razzola

Zone: Municipality of Fosdinovo at 200-450m above the sea levels

Harvest: November

Method of harvest: manual

Processing olives : hammer crushing with centrifugal two-and-a-half phase cold extraction within 48 hours of harvesting.

Tasting: the nose hints of cut grass and tomato leaf, in the mouth stands out the spiciness. Slightly bitter.

Production: about 5 quintals.

Bottling: 0,50 lt glass bottle with not refillable cap.

Storage condition: store in a cool and dry place, away from sources of light and heat.

Total Oleic acidity: 0,11 %

Peroxides: 2,57

Total Polyphenols mg/Riboflavin: 484

Stability index: 16,4

Average nutritional values per 100 ml:

Energy Value	899 Kcal/3762 Kj
Fats	99,9 g
of which: saturated fats	14,46 g
Carbs	0,0 g
of which: sugars	0,0 g
Proteins	0,0 g
Salt	0,0



TERENZUOLA di IVAN GIULIANI & C SS Azienda Agricola

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