



# TERRE NOSTRE

The origin of extra virgin olive oil

## TERRITORIAL EXCELLENCES



### TUSCAN PGI FROM MONTALBANO (PROTECTED GEOGRAPHICAL INDICATION) extra virgin olive oil

#### PRODUCT DESCRIPTION

Extra virgin olive oil obtained by olives cultivated, picked and processed in Protected Geographical Indication area of MONTALBANO (Tuscany). Packed in Vinci (Florence) - PGI MONTALBANO area.

**Composition:** superior category olive oil obtained from olives and solely by mechanical means;

**Production area:** Protected Geographical Indication area of MONTALBANO (Tuscany);

**Cultivation techniques:** by Integrated Farming, which is an agricultural practice aiming to develop environmental care and food safety reducing agrochemicals;

**Crop season:** October - December;

**Olive varieties:** essentially Frantoio, Moraiolo, Leccina, Pendolino, Rossellino e Piangente according to TUSCAN PGI - MONTALBANO production specification.

#### COMPLETE PRODUCTION CHAIN TRACEABILITY

Each bottle of Tuscan extra virgin IGP is well recognizable by the label around the neck of the bottle with the alphanumeric code that allows you to rebuild the entire supply chain, providing maximum transparency and security.

#### PRODUCTION PROCESS

**Pressing:** mechanical crusher;

**Extraction:** by cold extraction ( $T < 27^{\circ}\text{C}$ );

**Quality control:** laboratory analysis and organoleptic evaluation carried out in the company and by "Consorzio dell'olio Toscano IGP" (certification body) in order to get Tuscan PGI certification;

**Storage:** in stainless steel tanks at room temperature.

#### STORAGE INSTRUCTIONS

Store closed in a cool dry place away from heat sources and direct sunlight.

This is exclusively a natural product; at low temperatures precipitation may occur. The product gets clear again if exposed at room temperature.

#### CHARACTERISTICS

**Aspect:** clear;

**Colour:** light green with golden notes;

**Aroma:** fruity, reminding artichokes, almonds, other ripe fruits and green grass;

**Flavour:** intense fruity with pleasant bitter and spicy sensation;

**Acidity:** below 0,5% (TUSCAN PGI - MONTALBANO production specification limit 0,5%);

**Use:** it's ideal for all types of cooking. However, it best expresses its distinct organoleptic qualities when used raw on traditional Tuscan recipes as vegetable and legume soups, salads, roasted meat and on the classic Tuscan "bruschetta".

