



FATTORIA DEL TESO

EXTRAVERGIN OLIVE OIL



THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:



REGION

Montecarlo, a hillside village in the province of Lucca.



OLIVES

The extravergin oil of Fattoria del Teso is the result of an accurate selection of the olives and of their cold pressing processing.

ORGANOLEPTIC CHARACTERISTICS:



COLOUR

Intense green.



BOUQUET

Fruity.



FLAVOUR

Round and well balanced.



FOOD PAIRINGS

Ideal accompaniment to vegetables and to grilled meat and fish.



BOTTLES

500 ml. and 250 ml.

FATTORIA DEL TESO

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