



# TERRABIANCA

Il Grande Olio di Toscana

## Olio Extra Vergine di Oliva del Tesoro 2005



Today, October 12th, we have finished harvesting the last bunches of our grapes, and we have the marvellous new wine in the cellar. All the wines show beautiful ruby colours, the brilliant Sangiovese, the intense Cabernet with a violet hue, and the deep Merlot. All show intense fruit and good body on the palate. In 3 years they will be bottled for the joy of all wine-lovers.

Tomorrow we will start preparing for the olive harvest, and after October 24th the new extra virgin olive oil will trickle out of our press.

"Il Fiore dell'Olio" is our special production of free-run oil, a real rarity; a very spicy oil that gives great pleasure. It is produced in very limited quantities.

"Il Fiore dell'Olio" must be consumed within a few months of production, whereas the "Olio Extra Vergine" can be consumed during the course of the year. Both of the extra virgin olive oils are, real elixirs, always in great demand from our clients, who can't wait to get it.

We remain at your disposal for any further information or question about availability and sale of the two products.

Kindest regards,  
Roberto Guldener

## Il Fiore del Olio Extra Vergine 2005



"Il Fior dell'olio", is the result of the very first extraction. Wonderfully fresh, very delicate, with a unique taste, it is a very exclusive product. Produced in limited quantity.

100 ml	500 ml	75 cl	1,5 L Magnum
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## Olio Extra Vergine\*\*\*\*\* 2005



The "Extra Vergine", strong, spicy and harmonious keeps all its fragrance for a long time. Terrabianca extra verging olive oil 2004 1° prize at the IX competition "Olio Extra Vergine d'Oliva colline metallifere" of the Chamber of Commerce of Grosseto - 9th January 2005

100 ml	500 ml	75 cl	1,5 L Magnum
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