



## The origin of extra virgin olive oil

Terre Nostre is our company brand line of 100% Italian traced, certified, controlled and delicious extra virgin olive oils. This line is the result of our experience and professional expertise, which means a constant and careful commitment to selecting and promoting only the best extra virgin olive oils with excellent organoleptic characteristics and high quality standards.

Each Terre Nostre extra virgin olive oil boasts an individual identity that brings back to its unique origin and territory.

### Our core values



#### Experience and professional expertise

We are committed to selecting and promoting only the best extra virgin olive oils with superb organoleptic characteristics. Our growers are predominantly located in Tuscany, Puglia and Sicily, where each one of them sources only the finest olives to produce superior quality extra virgin olive oils.

#### Complete production chain traceability

Our producers guarantee the origin of the olives and a complete production chain traceability: in fact, the consumer can easily find out who grew the olives, the name of the oil mill and the packer of the bottle, all through the production lot number printed on the back label of our products. This is why we can guarantee that we know our olive growers by name.





### Direct relations with production

For years, we have been working with the best oil mills operating in the regions with the highest olive growing vocation: Tuscany, Puglia and Sicily. These certified oil mills comply with health and hygiene regulations and excellent quality standards that exceed the specifications of the most demanding customers.

### Safeguarding of biodiversity

We always take great care of our land; our direct relationship with the olive oil supply chain allows us to protect the biodiversity by selecting only those growers who can guarantee superior quality standards. Moreover, the adoption of an eco-friendly olive growing ensures the preservation of the picturesque territories and landscapes which characterize our country.



## Our Terre Nostre line

**The Regionals:** the regionals PGI (Protected Geographical Indication) extra virgin olive oils are produced in compliance with stringent production standards that certify their provenance. Terre Nostre offers three types of PGI extra virgin olive oil:

- ◆ Tuscan PGI (and Tuscan PGI Organic)
- ◆ Sicilia PGI
- ◆ Puglia PGI



**100% Italians:** these certified, fully traceable and tasty extra virgin olive oils are the result of a careful selection of the best oil mills located in the major Italian olive oil producing regions, thus guaranteeing high quality standards and excellent organoleptic characteristics. Our 100% Italians are:

- ◆ 100% Italian Unfiltered
- ◆ 100% Italian Filtered
- ◆ 100% Italian Organic
- ◆ 100% Italian Novello Green Fruity, produced at the very beginning of the new crop and bottled without any kind of filtration - *you can feel the real taste of a just pressed olive juice*



**Territorial Excellences:** there are unique territories with an exceptional olive-growing vocation, whose olive growers, climatic characteristics and soil compositions enable the production of extra virgin olive oils with distinctive organoleptic characteristics. These real territorial excellences are:

- ◆ Terra di Bari Bitonto PDO – Puglia
- ◆ Tuscan PGI from Montalbano – Tuscany
- ◆ Val di Mazara PDO – Sicily



For more information, please visit our website

[www.terrenostre.oliomontalbano.it](http://www.terrenostre.oliomontalbano.it)