

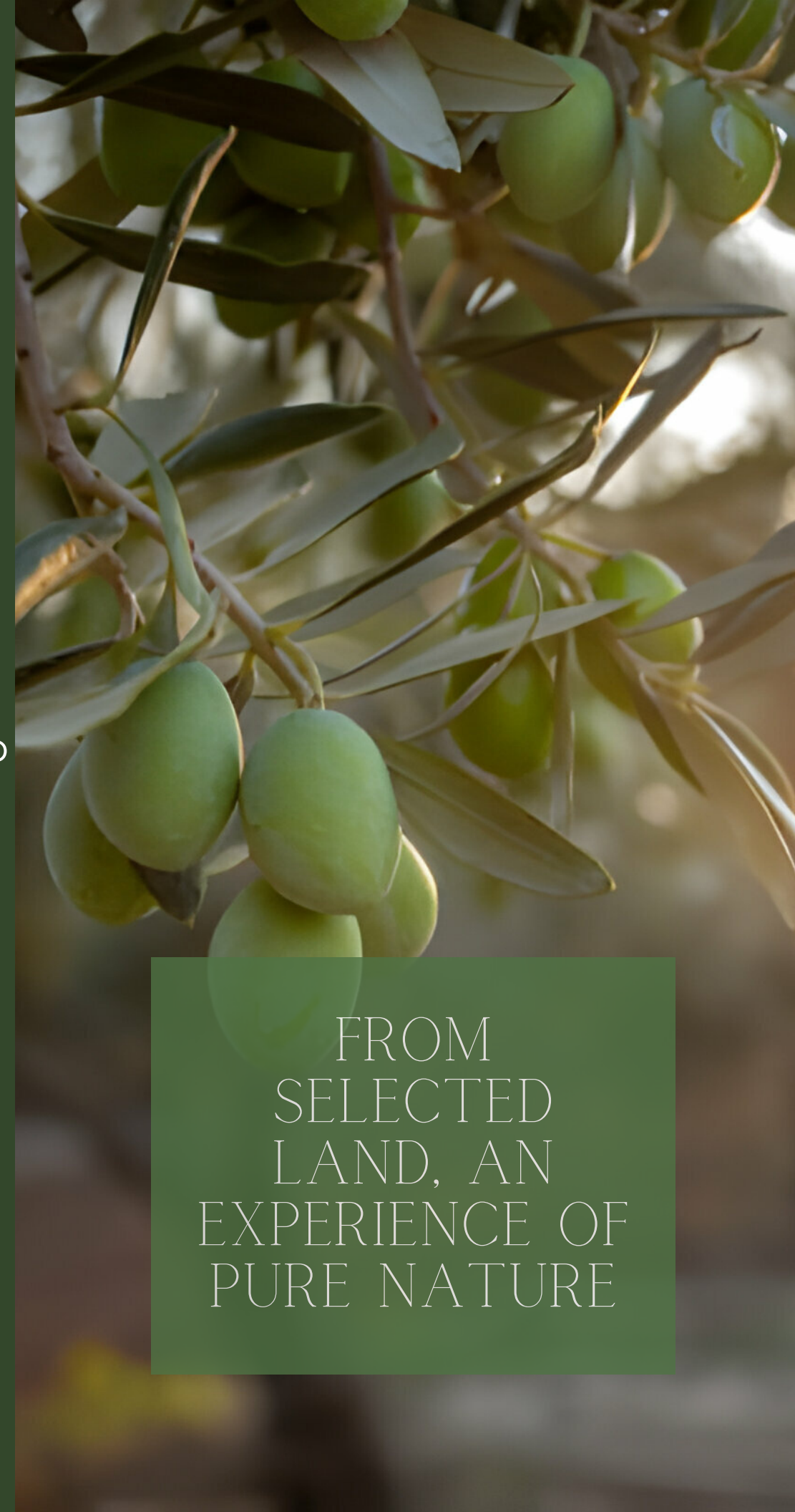
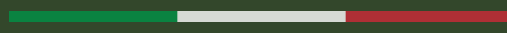


THE
AUTHENTIC
TASTE OF
OLIVE



TERO

Pure flavor, unique taste
The true essence of olive in every drop



FROM
SELECTED
LAND, AN
EXPERIENCE OF
PURE NATURE



MISSION

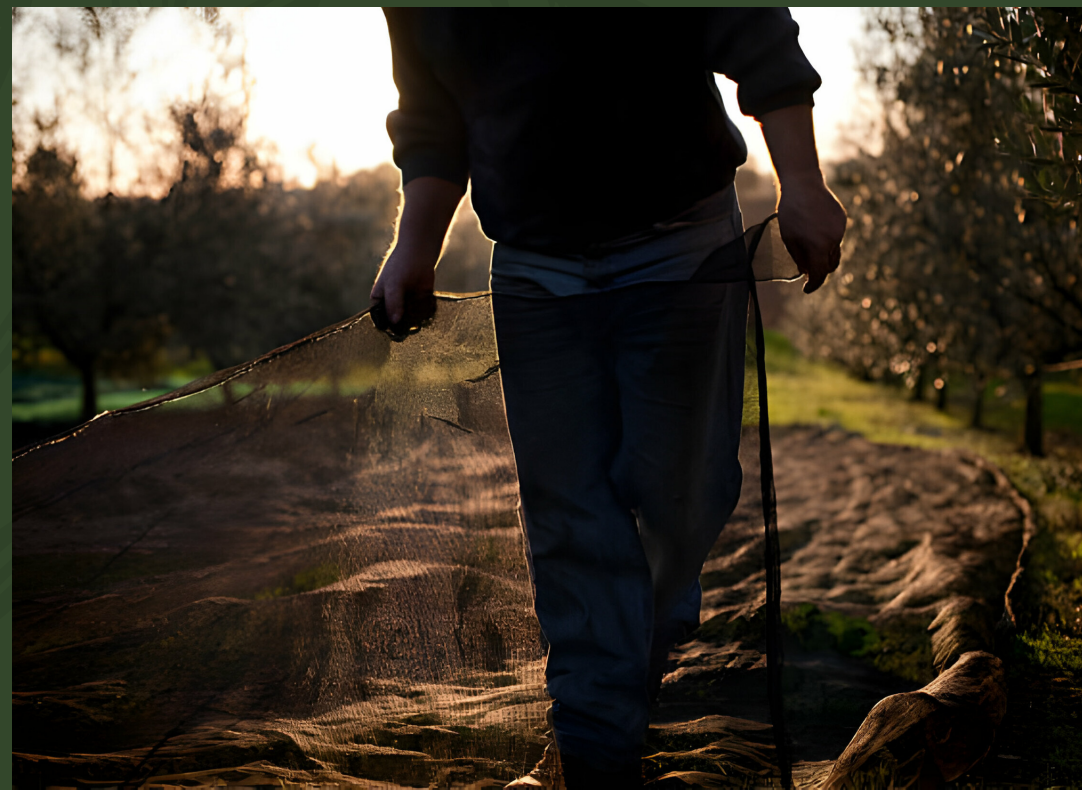


Our company believes in excellence and purity, providing single variety olive oil in single-dose packets to ensure maximum freshness and hygiene.



Through cutting-edge harvesting and production methods, we carefully select the finest olives from Marche, Italy, to create single-variety oils of Leccino, Ascolana Tenera, and Carboncella.

We recognize the value of an authentic product that maintains unaltered organoleptic and nutritional properties.



The single-dose packaging ensures that every drop of our oil preserves its flavor and benefits until use.



We offer our customers a unique and refined tasting experience with high-quality olive oil, ideal for those seeking excellence and wanting to enrich their dishes with distinct and pure flavors.



OUR PRODUCTS

Tero's single-variety olive oil is an expression of purity and tradition, extracted directly from the lush lands of Marche.

We offer three product lines, each dedicated to a specific olive variety: Leccino, Ascolana Tenera, and Carboncella, ensuring a unique and refined tasting experience.

Our single-dose packets ensure freshness, hygiene, and ease of use, preserving the organoleptic and nutritional qualities of the oil.



The Leccino, Ascolana Tenera, and Carboncella varieties have deep roots in the agricultural tradition of Marche, an Italian region renowned for its high-quality olive production.

The history of these olives intertwines with the Marche landscape, characterized by sunny hillsides and fertile soil, ideal for olive cultivation.



Each product line is distinctly labeled to reflect the olive variety used, with the design incorporating dark green and gold colors, symbolizing nature and luxury.

Tero's single-variety olive oil represents the pinnacle of Italian quality and tradition, offering an exclusive culinary experience that satisfies even the most discerning palates.



OUR PRODUCTS

Each variety of olive oil offers a distinctive organoleptic profile, the result of a unique combination of terroir, olive variety, and extraction method.

Furthermore, olive oil is known for its numerous health benefits, including reducing the risk of cardiovascular diseases and its antioxidant properties.

The single-dose packets ensure that the flavor and these nutritional properties remain unchanged until use



These characteristics give our oils a distinct personality, a range of flavors, and a quality that also meets the demands of the most discerning consumers.

THE VARIETIES



Ascolana Tenera

A balanced oil with notes of almond and artichoke, medium bitterness, and moderate spiciness, ideal for those seeking a delicate yet distinctive taste.



Carboncella

Characterized by a medium-intense organoleptic profile, with predominant hints of grass and tomato, light nuances of artichoke and fresh almond, for palates that appreciate bolder notes.



Leccino

It offers a fruity flavor with a slight bitterness and spiciness, dominated by hints of fresh almond, perfect for enhancing dishes with a touch of sophistication.

THE VARIETIES



Ascolana Tenera

Origins and Spread

Ascolana Tenera is a prized olive variety originating from the province of Ascoli Piceno in the Marche region. This cultivar has been appreciated since Roman times for its excellent qualities and is used both in oil production and as a table olive.

Plant Characteristics

The fruits of Ascolana Tenera are known for their succulent and flavorful pulp, reaching considerable sizes and a light green shade at full ripeness.

Extra Virgin Olive Oil from Ascolana Tenera

From a sensory perspective, the oil obtained from this variety is characterized by a delicately fruity aroma, with hints of herbs and distinctive notes of celery and tomato. It stands out for its slight bitterness and spiciness, making it unique.

Pairings

In the kitchen, Ascolana Tenera pairs beautifully with robust dishes such as grilled meats, spelt soups, legumes, and seafood dishes. In addition to oil production, it is renowned for being the key ingredient of the classic olive all'ascolana, a historic dish appreciated by ancient noble families.

THE VARIETIES



Leccino

Origins and Spread

The Leccino variety is one of the most famous and widespread olive cultivars in Italy, originating from Tuscany but extending throughout the national territory. This diffusion is due to its characteristics of consistent productivity and excellent yield.

Plant Characteristics

Leccino plants are known for their strong resistance to cold and for fruits that ripen early and uniformly. This variety adapts well to different types of soil, making it versatile and appreciated by growers.

Leccino Extra Virgin Olive Oil

The extra virgin olive oil produced from the Leccino variety is distinguished by its golden color with greenish reflections. Characterized by a medium intensity aroma, it presents fruity and herbaceous notes with hints of almond and artichoke. In some years, notes of aromatic herbs and bitter vegetables can also be perceived, creating a harmonious balance of flavors.

Pairings

Leccino extra virgin olive oil is versatile in the kitchen, excelling both in cooking and raw applications. It is particularly suitable for dressing dishes based on white meats or fish and is also well suited for preparing cake batters, both sweet and savory. Additionally, it pairs excellently with the flavors of aged cheeses.

THE VARIETIES



Carboncella

Origins and Spread

The Carboncella olive is a type traditionally cultivated in central areas of Italy, with presumed origins in the Marche region. This variety is known for producing small-sized olives of high quality.

Plant Characteristics

The Carboncella olive tree is known for its slow ripening, taking years to start bearing fruit. This, coupled with the need for manual harvesting, has contributed to making this variety increasingly rare, with a significant presence mainly in the Sabina area.

Carboncella Extra Virgin Olive Oil

Traditionally, the oil extracted from these olives has been called "summer oil" by local residents, thanks to its ability to maintain a fresh and fruity flavor until June. Sensorially, this oil is distinguished by its vibrant green color and rich, intense taste. It presents a balanced mix of flavors, characterized by notes of bitterness, spiciness, and a distinct aftertaste of bitter almond.

Pairings

From a culinary perspective, Carboncella oil pairs particularly well with dishes with defined flavors. It is ideal for accompanying red meats and game, leveraging its distinctive taste notes to enhance the flavors of the food.



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