



SINCE 1946

# LUIGI TEGA

IL MONDO DELL'OLIO



# BERGAMOTTO DI CALABRIA

Bergamot is an almost exclusive citrus fruit of the Calabria region, characterized by an intense green color that, as it ripens, fades to yellow. The fragrance of both the juice and especially the peels is intoxicating and enveloping, with almost resinous woody notes. The uniqueness of bergamot lies in the sensation evoked by its aroma, which blends perfectly with cuisines that appreciate an unconventional, occasionally exotic flavor.

## HOW IS MADE

**Ingredients.** Organic extra virgin olive oil, organic bergamot.

**Origin of Bergamots.** Calabria.

**Production Technique.** Simultaneous crushing of olives and bergamots.

**Colour.** Golden

## CERTIFICATIONS

**Allergens.** None; never reported cases of allergy.

**OGM.** None.

**Organic Certification.** CCPB Srl; Viale Masini 36, 40126 Bologna (Italy), IT BIO code 009

## NUTRITION FACTS 100 ml

**Calories** 824 Kcal / 3389 Kj. **Fats** 91,6 g of which saturated 14 g, monounsaturated 70 g, polyunsaturated 7,6 g. **Carbohydrates** 0 g, of which sugar 0 g. **Proteins** 0 g. **Salt** 0 g. **Fiber** 0 g.

## PAIRINGS

**Curry.** Harmoniously integrated into asian cuisine, it gives a refreshing note to spicy curry preparations.

**White meat.** Perfect for softening and giving freshness to simple dishes, such as breaded chicken or turkey nuggets.

**Ice cream.** Ideal for creating or seasoning ice creams, giving a sweet and intensely fragrant taste.

## STORAGE

Store in a cool, dry place, away from light and heat sources. To be consumed preferably within 18-24 months from the bottling date.

## AVAILABLE FORMATS

0,10 L - 0,25 L



CALABRIA

WHERE DO ORGANIC BERGAMOTS COME FROM TO CREATE OUR FLAVORED OIL