



SINCE 1946

LUIGI TEGA

IL MONDO DELL'OLIO

MENTA VERDE

Organic extra virgin olive oil flavored with mint represents a perfect combination of the freshness of mint and the purity of extra virgin olive oil. This oil offers a unique sensory experience, adding a touch of liveliness and aroma to culinary preparations. With its organic origin, Luigi Tega's high-quality mint oil guarantees not only exceptional taste, but also a sustainable footprint for those who appreciate environmentally friendly food products.



HOW IS MADE

Ingredients. Organic extra virgin olive oil, organic mint.

Origin of Mint. Umbria & Lazio.

Production Technique. Natural infusion of mint in extra virgin olive oil

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

Red meat. Perfect for adding a touch of extra flavor to baked lamb ribs.

Vegetables. Ideal condiment on grilled or baked vegetables. Particularly recommended on courgettes and aubergines.

Cheese. Excellent in combination with fresh cheeses such as primo sale or caciotte.

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



WHERE WE GET ORGANIC MINT TO CREATE OUR FLAVORED OIL