



LUIGI TEGA

IL MONDO DELL'OLIO



PEPERONCINO ROSSO

Centuries ago, the use and consumption of chili pepper spread mainly through poor cuisine, as it was able to give dishes a flavor that they otherwise did not possess, sometimes even improving it. Today, spices and food of all kinds are abundant on every corner, but chili pepper continues to be widely appreciated: when infused in oil, the two ingredients can be considered a powerful concentrate of polyphenols.

HOW IS MADE

Ingredients. Organic extra virgin olive oil, natural organic chili pepper extract.

Origin of the Chilli. Umbria, Lazio, Lombardia & Calabria.

Production Technique. Simultaneous co-crushing of olives and chili peppers or through an infusion with organic natural extracts of the latter in organic extra virgin olive oil.

Colore. Red

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

Pizza. Ideal for flavoring red pizzas, adding a lively and distinctive touch.

Pasta. Perfect for seasoning pasta with tomato sauce, and highly recommended for enhancing the taste of amatriciana.

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

