



# LUIGI TEGA

IL MONDO DELL'OLIO



# POMPELMO ROSA

Grapefruit is a cross between pomelo and sweet orange which at first taste is sweet but immediately gives way to bitterness, leaving a persistent sensation of numbness and tingling on the palate. In the pink grapefruit flavored oil by Luigi Tega the bitter sensation is light and balanced, without however losing the natural antioxidants present in the peel.

## HOW IS MADE

**Ingredients.** Extra virgin olive oil, pink grapefruit.

**Origine of Pink Grapefruit.** Sicily.

**Tecnica di produzione.** Simultaneous crushing of olives and grapefruits.

**Colour.** Pink

## CERTIFICATIONS

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

**OGM.** None.

## 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

**Fish.** To be used raw to enrich the flavor of baked mackerel, completed with pink peppercorns.

**Sea fruits.** Excellent on raw seafood such as prawns, shellfish and oysters, accompanied with champagne.

## 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 DO PINK GRAPEFRUITS COME FROM TO CREATE OUR FLAVORED OIL

SICILIA