



SINCE 1946

LUIGI TEGA

IL MONDO DELL'OLIO



ROSMARINO DI CAMPO

Rosemary can be considered the king of aromatic plants, a true heavyweight when it comes to antioxidants. Its notable digestive and toning properties combine harmoniously with extra virgin olive oil, creating a unique concentrate of flavor and well-being. Luigi Tega's rosemary flavored oil perfectly captures the fragrance and genuine taste of rosemary grown naturally in the fields of central Italy.

HOW IS MADE

Ingredients. Organic extra virgin olive oil, natural rosemary extract.

Origin of the Rosemary. Umbria & Abruzzo.

Tecnica di produzione. Infusion of natural rosemary extract in organic extra virgin olive oil.

Colore. 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

Meat. Perfect for enriching the flavor of chops, sausages and pork neck steaks.

Fish. Versatile and essential on a wide range of fish-based dishes, both fresh and salt water.

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

