

IL PESTO DI OLIVE



CODE 93883

COUNTRY OF ORIGIN Italy, Apulia

WEIGHT 100 g

Pasta sauce made with Leccine and Celline olives

DESCRIPTION	Pesto produced with Leccine and Celline olives punded with apulian almonds, 24 month Parmigiano DOP and fresh basil
APPEARANCE	The grain is fine and the colour uniform
TASTE	Incisive and interesting, the intensity of the olives stands out and goes very well with aroma of the almonds
PRODUCER	I Contadini - Ugento (LE) - Apulia
OUR SELECTION	The most interesting aspect of I Contadini is the deep link with the land and the traditions. The vegetables grown with integrated techniques, in the fields of the farm in the province of Lecce in Apulia region. After being picked by hand, the vegetables are immediately transported to the factory near the fields to be processed and packaged, always manually and following the traditional recipes of Salento
CURIOSITY	All the vegetables used for the production are processed by hand
SUGGESTIONS	Pasta sauce ideal port two portions. Although it is design for first courses, try it also on pizza with Nduja: seeing is believing!
