

## IL PESTO DEI CONTADINI



**CODE** 93886

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**COUNTRY OF ORIGIN** Italy, Apulia

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**WEIGHT** 100 g

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Pesto made with a mix of dried vegetables

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### DESCRIPTION

Pesto produced with sun-dried vegetables, 24 month Parmigiano Reggiano DOP, apulian almonds and fresh basil

### APPEARANCE

Product with uniform colour and rustic texture

### TASTE

The taste is convincing and original, the oil is well dosed and does not overly grease the mouth

### 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 are processed by hand

### SUGGESTIONS

Pasta sauce ideal port two portions; it is a great alternative also for crouton

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