

## IL PESTO DI POMODORI SECCHI



**CODE** 93887

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**COUNTRY OF ORIGIN** Italy, Apulia

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**WEIGHT** 100 g

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Pesto made from naturally sun dried tomatoes

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<b>DESCRIPTION</b>	Pesto with sun-dried tomatoes, 24 month Parmigiano Reggiano DOP, apulian almonds and fresh basil
<b>APPEARANCE</b>	Product with uniform color and fine grain
<b>TASTE</b>	The taste is intense and elegant, deeply liked with the territory; the presence of basil is perfectly balanced; it reminds a Sicilian red pesto
<b>PRODUCER</b>	I Contadini - Ugento (LE) - Apulia
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	All the vegetables used are processed by hand
<b>SUGGESTIONS</b>	Pasta sauce ideal port two portions

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