

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

DESCRIPTION	Pesto with sun-dried tomatoes, 24 month Parmigiano Reggiano DOP, apulian almonds and fresh basil
APPEARANCE	Product with uniform color and fine grain
TASTE	The taste is intense and elegant, deeply liked with the territory; the presence of basil is perfectly balanced; it reminds a Sicilian red pesto
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 for two portions