



LUIGI TEGA
IL MONDO DELL'OLIO



AGLIO ROSSO

Luigi Tega's garlic-flavored oil disrupts a deeply ingrained tradition, as garlic, often underestimated due to its aggressive and lingering flavor, is masterfully reinterpreted in this organic seasoning. Within its aroma, an harmony of sweetness arises that captivates the sense of smell, while on the palate, the distinctive character of garlic is firmly outlined, a pleasure even the most refined palates will appreciate.

HOW IS MADE

Ingredients. Organic extra virgin olive oil, organic red garlic.

Origin of the Garlic. Umbria, Lazio & Abruzzo.

Production Technique. Natural infusion of red garlic bulbs in extra virgin olive oil

Colour. 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. Versatile on many meat dishes, both red and white, grilled or roasted.

Pasta. Perfect for preparing a delicious and quick pasta with garlic and oil without the need to sauté.

Bread. Ideal for enriching a variety of bruschettas, following the typical Italian tradition of "bread, garlic and oil".

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



WHERE WE GET
ORGANIC
RED GARLIC TO
CREATE OUR
FLAVORED OIL