



PEPERÒ

CONDIMENT MADE WITH CHILI PEPPER



Chili peppers and olives have been processed together to obtain the maximum expression of flavors and aromas and create this special condiment.

INGREDIENTS

Extra virgin olive oil (98%), chili pepper (2%).

ORGANOLEPTIC CHARACTERISTICS

Colour Bright amber.

Aroma Elegant and complex. The fine green grassy and almond notes of the olives are evident, together with the piquant vegetable hints of the chili peppers. This spiciness plus the olfactory complexity are the organoleptic characteristics that make this product excellent with food.

Flavour Persistent yet not unpleasant spiciness, accompanied by the wonderful aromatic notes of the olives and chili peppers.

PAIRINGS

- Traditional Mediterranean dishes.
- Pizza and bruschetta.
- Legumes.
- Fish.
- Mild cheese.

PACKAGING

0.25 l

The bottles are equipped with an anti-topping cap, as required by current regulations.

STORAGE CONDITIONS

Keep away from light and heat sources. Optimal storage temperature: 15-18 °C (59-64 °F).

It does not contain allergens and GMOs.

