

# PEPERÒ

CONDIMENT MADE WITH EXTRA-VIRGIN OLIVE OIL AND CHILI PEPPER



## PRODUCTION

The olives from our farmers were crushed with a mix of various chili pepper varieties with differing levels of pungency and aromatic profiles, grown in Trentino. The oil obtained was then immediately filtered to eliminate any deposits that might alter the fineness and elegance of the aromatic notes.

## 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 its 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: from 12 to 18 °C (54–64 °F).