



SINCE 1946

LUIGI TEGA

IL MONDO DELL'OLIO



BASILICO FRESCO

Basil is incredibly versatile in the kitchen, a must in both Mediterranean and international cuisine. In Italy, its importance is such that many families cultivate a plant of it on the balcony, in front of the window, or even in the garden. If you're lacking basil, Luigi Tega offers immediate assistance with the perfect fusion of excellent organic extra virgin olive oil and the precious aroma of the finest organic basil plants from central Italy.

HOW IS MADE

Ingredients. Organic extra virgin olive oil, fresh organic basil.

Origin of Basil. Umbria, Lazio & Abruzzo.

Production Technique. Natural infusion of fresh basil leaves 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

Pizza. Perfect to accompany red pizzas, especially on the traditional margherita pizza.

Pasta. Ideal condiment on simple pasta dishes such as pasta with tomato sauce.

Mozzarella. Excellent in combination with capresi, particularly with buffalo mozzarella from Campania.

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 FRESH
ORGANIC BASIL
TO CREATE OUR
FLAVORED OIL