



SINCE 1946

# LUIGI TEGA

IL MONDO DELL'OLIO

# CIPOLLA DI CANNARA

Cannara onions are prized for their exceptional sweetness and tenderness, appealing to renowned chefs. Careful cultivation, steeped in generations-old tradition, ensures the onions used for infusion are of top quality. These unique varieties from Cannara are characterized by their sweetness, natural softness, and easy digestibility. Inspired by these attributes, Luigi Tega crafted a premium flavored extra virgin olive oil, blending two Umbrian gems: EVO oil and Cannara onions.



## HOW IS MADE

**Ingredients.** Extra virgin olive oil, Cannara's onion.

**Origin of the Onions.** Umbria, Cannara.

**Production Technique.** Natural infusion of golden Cannara onion in extra virgin olive oil

**Colour.** Golden

## CERTIFICATIONS

**Allergens.** None; never reported cases of allergy.

**OGM.** None.

## 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.** Excellent choice for seasoning raw on white and red pizzas, to be enjoyed together with a refreshing mug of beer.

**Pasta.** Perfect for elevating the flavor of different pastas, adding an extra touch to tomato sauces.

**Bread.** Ideal to use to prepare delicious bruschetta surrounded by cherry tomatoes.

**Salad.** Excellent on any variety of salad, both fresh and summer. Very recommended for preparing panzanella.

## 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



UMBRIA

WHERE WE GET  
GOLDEN ONIONS  
TO CREATE OUR  
FLAVORED OIL