



LUIGI TEGA
IL MONDO DELL'OLIO

LIMONE DI SICILIA

In the kitchen, it is probably the second most common ingredient after salt. Lemon, not being tied to rigid seasons, is available throughout the year thanks to its presence in various international varieties. However, when it comes to season, the choice to focus on Italian lemons, especially those from Sicily, is truly appreciable. These are distinguished by their sweetness and the enveloping aroma that distinguishes them.



HOW IS MADE

Ingredients. Organic extra virgin olive oil, organic lemon.

Origin of the Lemons. Sicily

Production Technique. Simultaneous crushing of olives and oranges

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

Fish. Versatile on many fish dishes, both fresh and salt water. Excellent with sea bream, sea bass and swordfish.

Pasta. Ideal for use raw on fresh pasta, such as egg tagliolini with courgettes.

White meat. Elegant seasoning on white meats, especially chicken escalopes or breast.

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 DO
ORGANIC LEMONS
COME FROM
TO CREATE OUR
FLAVORED OIL

SICILIA