WRAPPING: Cardboard from 12 bottles lt. 0,25

OLEIFICI PERRON

100% ITALIAN

THE SPICY OILS.

In elegant bottles of glass, this exclusive oil is gotten by the maceration in extra oils virgin of olive of aromatic grass and select fruits with care and certificates to the origin, they represent a way to propose that ancient taste that must not be lost in the time.
They introduce three variations:
-Salmoriglio *(with oregano, parsley, garlic) recommended for roast of meat and blue fish*
-Spicy peperoncino *to give a touch of calabresità to every dish.*
-Lemon *excellent to season salad and fish i boil.*
-Bergamotto *excellent to season salad and fish i boil.*
Excellent to simply taste on the warm bread.

WRAPPING: Cardboard from 12 bottles lt. 0,75

100% ITALIAN

THE VIRGIN EXTRA OIL OF C

Slightly veiled by natural decantazione, from the yellow color with green reflexes and clean perfume of olive.
Slightly yielded with light taste of almond.
Excellent as seasoning to raw on vegetables, soups, vegetables, meats and fishes roast, it exalts the tastes of the Mediterranean kitchen.

Gives Technical

CULTIVAR: Sinopolese 90%
Ottobratica 10%

maximum acidity 0,5 %

WRAPPING: Cardboard from 12 bottles lt. 5,00

WRAPPING: Cardboard from 12 bottles lt. 0,20

WRAPPING: Cardboard from 12 bottles lt. 0,20

WRAPPING: Cardboard from 12 bottles lt. 0,20

WRAPPING: Cardboard from 12 bottles lt. 0,70

MARATONA del GUSTO & delle BELLEZZE d'ITALIA

NOTE

casaltalleatletica