

Scheda tecnica

Aglio (Garlic) by Daniele Lepori is an exclusive and refined condiment, crafted with extra virgin olive oil **BLU ITALIANO**. This unique creation is based on a delicate blend of 99% extra virgin olive oil and 1% natural aroma extracted from fresh Tuscan garlic, ensuring a perfect balance of taste and fragrance.

We carefully select the natural garlic that harmoniously blends with the olive oil, creating a unique and recognizable fusion of flavors. Its brilliant golden-yellow color, typical of extra virgin olive oil, is its main aesthetic feature, while its intense and lively aroma adds a touch of freshness and character to every dish.

Aglio is ideal as both a cooking ingredient and a finishing touch, enriching every preparation with elegance and sophistication.

100% natural, this product is perfect for enhancing rich barbecues, grilled vegetables, velvety soups, seafood salads, pizza, and, of course, as the undisputed star on bruschetta. It's a true touch of class that adds character and style to any occasion.

Master Miller of Frantoio di Montalcino Daniele Lepori made such a perfect product that he wanted to put his signature on the bottle as a guarantee of quality and an expression of pride.

Key Characteristics:

- Incredible taste and aroma of high-quality extra virgin and fresh Italian garlic
- 100% Natural
- 100% Italian
- Vegan
- High percentage of natural Antioxidants, Polyphenols, and Vitamin E
- Extra Cold Extracted
- No GMO