

Scheda tecnica

Limone (Lemon) by Daniele Lepori is an exclusive and refined condiment, made with **BLU ITALIANO** extra virgin olive oil.

This unique creation is based on 99% extra virgin olive oil and 1% natural aroma extracted from fresh, Italian lemon, guaranteeing a decisive taste and an unmistakable fragrance.

We carefully select lemons cultivated both in Tuscany and in other Italian regions, to offer inebriating and authentic olfactory sensations. The result is a harmonious fusion of the oil's signature bitterness and pungency with the fresh, lively acidity of lemon.

The intense citrus aroma adds a touch of summer freshness to any dish, evoking sensations of sunshine and carefree moments.

Limone is ideal both as an ingredient in cooking and baking, and as a finishing touch, enriching every preparation with elegance and refinement.

100% natural, this product is perfect for enhancing seafood salads, raw vegetables, and fresh fruits, and for giving a special touch to more elaborate dishes. An authentic symbol of Italianness, it infuses freshness and character into every dish.

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 top-quality extra virgin olive oil and natural Italian lemons
- 100% Natural
- 100% Italian
- Vegan
- High percentage of natural Antioxidants, Polyphenols, and Vitamin E
- Extra Cold Extracted
- No GMO