

Scheda tecnica

Peperoncino (Chili Pepper) by Daneie Lepori is an exclusive condiment made with extra virgin olive oil **BLU ITALIANO**.

This unique ingredient features a base of 98% fresh extra virgin olive oil and 2% natural, fresh Cayenne chili pepper aroma. The chilies are grown with passion in Tuscany, in the famous Bolgheri area, home of Sassicaia

We carefully select the natural aroma of chili and blend it with the extra virgin olive oil, creating a perfect balance between intensity and refinement.

Its vibrant color, a striking blend of bright red and brilliant orange, is a visual spectacle that hints at the strong, encompassing taste within.

Peperoncino is perfect for both cooking and finishing your dishes. It's a 100% natural ingredient for your everyday meals, whether you're making barbecue, grilled vegetables, seafood, or simply enjoying a quick snack with toasted bread.

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 chili
- 100% Natural
- 100% Italian
- Vegan
- High percentage of natural Antioxidants, Polyphenols, and Vitamin E
- Extra Cold Extracted
- No GMO