



PESTO LIGURE CON BASILICO GENOVESE, FRANTOIO DI SANT'AGATA (90 GR)



PROVENANCE

PRODUIT ALIMENTAIRE

APPELLATION

EPICERIE

DOMAIN

FRANTOIO DI
SANT'AGATA

FOOD AND WINE

PERFECT FOR ANY
FORM OF PASTA, OR
SPREAD ON TOASTED
BRUSCHETTA



TASTING NOTES

Made with Genovese Basil PDO, extra virgin olive oil, fine pine nuts and Parmigiano Reggiano PDO 30 months. Unpasteurised to preserve the freshness of the flavours, the bright green colour and the authentic taste.



OENOLOGY

Since 1827, the Mela family of Sant'Agata d'Oneglia has been transforming delicate Taggiasca olives, introduced to Liguria by Benedictine monks in the 17th century, into exceptional olive oils and other gourmet products. Combining centuries-old tradition with modern techniques, their creations capture the true essence of Ligurian flavours.



VITICULTURE

Made with organic extra virgin olive oil 63%, organic concentrated basil 22%, organic pine nuts, organic Parmesan cheese.