

# OLIVE LECCINE DENOCCIOLATE CONDITE



**CODE** 93888

**COUNTRY OF ORIGIN \*\*** Italy, Apulia

**WEIGHT** 1600 g

**\*\* ATTENTION: the origin of the raw material may be different**

Small olives, pitted and seasoned

## DESCRIPTION

Leccine olives with a sweet taste, pitted and seasoned with chilli and oregano

## APPEARANCE

They are characterized by their small size; despite being pitted, they are composed and without breaks

## TASTE

Sweet and soft, enriched by the Mediterranean notes of chilli and oregano

## PRODUCER

I Contadini - Ugento (LE) - Apulia

## OUR SELECTION

The aspect that struck us most of I Contadini is the respect for nature, the territory and tradition. The vegetables are all grown in the open field with the integrated production technique. After being harvested by hand, the vegetables are immediately transported to the factory near the fields to be processed and packaged, always manually and following the traditional recipes of Salento.

## CURIOSITY

Leccine are a very common variety in Salento. They are harvested between October and November at half veraison, washed, divided according to size and then amarised in water and salt for a long time, for about 6 months, according to tradition. They are then selected again, potted with water and salt and pasteurized

## SUGGESTIONS

Excellent as a snack or aperitif, they enhance any green or potato salad. They are excellent with pizzaiola-style meat or baked fish