



SAPORI D'ITALIA

PROVARE PER CREDERE...

Sapori's New & Improved Vegetables!

Thursday, 24th July 2014

Sapori D'Italia's aim is to constantly improve the quality and taste of its products. With this in mind, we are trying a new way of producing our grilled aubergines and peppers. In the future we will be buying the vegetables straight from the farmers, marinating and grilling them ourselves. All of this would take place from the sunny fields of Sicily, where most of our vegetables are sourced. With this we can provide our customers with the guaranteed freshness that they are looking for.



As a responsible manufacturer, Sapori D'Italia strives to produce safe and high quality products for its customers and this is why we feel like we need to continuously meliorate our standards and satisfy our loyal customers!

Below you can see how we marinate and grill our aubergines and peppers, so that we can deliver them to you as fresh as possible.



Why not find out more and have a look at our range of vegetables on our [website](#)?

On the right is our Grigliato Misto, which is a cocktail of roasted vegetables in a light marinade – courgettes, small onions, mixed peppers, aubergines & pomodoro. This will be one of the many products which will be featuring our new style of vegetables.



Call 01707261800 or e-mail us at sales@saporiuk.com to place an order or to request a free sample.



To remove your name from our mailing list, please reply to this email with 'STOP'.

Questions or comments? E-mail us at sales@saporiuk.com or call 01707261800.

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