

AGRETTI - CARMAGNOLA BELL PAPPERS IN AGRODOLCE



CASCINA
FIUME

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Piedmont, Italy



SENSORY PROFILE

The Peperone di Carmagnola in Agrodolce features the renowned Corno di Carmagnola variety, celebrated for its sweet, rich flavor and tender texture. The peppers are perfectly balanced with a sweet and tangy vinegar dressing, offering a satisfying bite with subtle smoky undertones. Ideal as a starter or side dish, they provide an authentic taste of Piedmont. The Corno di Carmagnola, Slow Food Presidio certified, ensures top-tier quality and reflects the region's deep agricultural heritage, bringing traditional, high-quality flavors to your plate.

INGREDIENTS

Bell peppers, water, white wine (contains sulfites), white vinegar (contains sulfites), sugar and salt.

TRADITION

Cascina Fiume is a family-owned farm in Piedmont, dedicated to preserving the region's agricultural heritage through a diverse range of crops and livestock. In addition to cultivating four distinctive varieties of Carmagnola peppers, including the Slow Food Presidio-certified Corno di Carmagnola, the farm grows a variety of fruits and vegetables, all nurtured with a strong commitment to quality. Since 2000, Cascina Fiume has been a registered member of the Consorzio di Tutela del Peperone di Carmagnola, which ensures the protection and quality of these regional products. Since 2002, they have been processing their produce into traditional items like roasted vegetables, pickled goods, and other preserved specialties, all using natural preservation methods. Cascina Fiume's dedication to sustainable farming extends across all of their offerings, ensuring that every product is free from preservatives and crafted with the utmost care and attention to detail.

RETAIL SIZE	300g
ITEM NO	CF105
UPC	8033844630609
CASE	12 Jars
CASE WEIGHT	14 lbs.


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