

BAGNET VERD PARSLEY SAUCE



CASCINA
FIUME
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Piedmont, Italy

SENSORY PROFILE

Bagnet Verd Salsa Piemontese al Prezzemolo offers a fresh, herbaceous experience with a smooth yet slightly textured consistency. The bright aroma of parsley combines with subtle garlic and olive oil notes. On the palate, it delivers a harmonious balance of herbal freshness and rich olive oil, with a gentle garlic heat. This versatile sauce adds a burst of freshness, showcasing the high-quality ingredients of the Piedmont region.

INGREDIENTS

Parsley, extra virgin olive oil, tomato sauce, white vinegar (contains sulfites), garlic, anchovies, salt and chili.

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	200g
ITEM NO	CF440
UPC	8033844630166
CASE	12 Jars
CASE WEIGHT	13 lbs.



REVISED 4/17/2026