

ORTOLANA - VEGETABLES IN AGRODOLCE



CASCINA
FIUME
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Piedmont, Italy

SENSORY PROFILE

Ortolana in agrodolce o sott'aceto features a colorful blend of sweet and sour peppers, carrots, cauliflower, zucchini, and spring onions, all carefully preserved in a sweet and sour pickling brine. The brine strikes the perfect balance between tangy vinegar and a touch of sweetness, enhancing the natural flavors of the vegetables. Each vegetable maintains a crisp, crunchy texture, offering a satisfying bite. This vibrant mix is ideal as an appetizer, side plate, or accompaniment to antipasti spreads, sandwiches, charcuterie boards, or grilled meats, adding a delightful burst of flavor to any meal.

INGREDIENTS

Bell peppers, zucchini, carrots, cauliflowers, onions (in varying proportions), 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	570g
ITEM NO	CF200
UPC	8033844630708
CASE	12 Jars
CASE WEIGHT	24 lbs.



REVISED 8/1/2025