

APRICOTS IN MOSCATO D'ASTI



CASCINA
FIUME
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Piedmont, Italy

SENSORY PROFILE

Cascina Fiume's Apricots in Moscato d'Asti offers a delicate, elegant preserve where sun-ripened apricots meet the floral sweetness of one of Piedmont's most beloved wines. The aroma is fragrant and fruity, with the natural brightness of apricot lifted by subtle Moscato notes. On the palate, the apricots are tender and lush, with a gentle winery sweetness that enhances rather than masks the fruit. A refined accompaniment to soft cheeses, desserts, or a simple cheese board.

INGREDIENTS

Apricots, sugar, water, Moscato Asti DOCG (contains sulfites)

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	580g
ITEM NO	CF610
UPC	8033844630623
CASE	12 Jars
CASE WEIGHT	24 lbs.



REVISED 8/12/2026