

DOLCI PEARS IN LEMON SYRUP




 CASCINA
 FIUME
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Piedmont, Italy

SENSORY PROFILE

Cascina Fiume's Dolci Pears in Lemon Syrup offers a bright, refreshing preserve where tender, sweet pears meet the clean zest of lemon. The aroma is delicate and citrus-forward, with the gentle fragrance of ripe pear underneath. On the palate, the pears are soft and yielding, their natural sweetness perfectly balanced by the bright acidity of the lemon syrup. Light and elegant, a lovely accompaniment to soft cheeses, panna cotta, or vanilla ice cream.

INGREDIENTS

Pears, sugar, water, lemon juice

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	CF630
UPC	8033844630647
CASE	12 Jars
CASE WEIGHT	24 lbs.



REVISED 8/12/2026