EGGPLANT IN OLIVE OIL



CASCINA FIUME

CASCINA FIUME

Piedmont, ***Italy***

RETAIL SIZE	314g
ITEM NO	CF130
UPC	80338444630708
CASE	6 Jars
CASE WEIGHT	13 lbs.

SENSORY PROFILE

Melanzane sott'olio, or eggplants preserved in oil, offers a rich and savory sensory experience. The tender, well-cooked aubergine slices have a smooth, soft texture that contrasts beautifully with the olive oil, which imparts a mild, fruity richness. The aroma is a pleasant blend of the earthy eggplant and the fragrant olive oil, creating an inviting, Mediterranean scent. The flavor is a perfect balance of the mild, slightly smoky taste of the eggplant, complemented by the oil's smoothness and a subtle tang. This dish is a flavorful and versatile accompaniment to bread, cheeses, or antipasti.

INGREDIENTS

Aubergines, extravirgin olive oil, salt, white vinegar (contains sulfites), oregano, chilli pepper

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.

ROGERS COLLECTION®

REVISED 2/4/2025