

MARTIN SEC PEARS IN FREISA DI CHIERI



CASCINA
FIUME
CASCINA FIUME

Piedmont, Italy



RETAIL SIZE	580g
ITEM NO	CF640
UPC	8033844630258
CASE	12 Jars
CASE WEIGHT	24 lbs.

SENSORY PROFILE

Cascina Fiume's Martin Sec Pears in Freisa di Chieri offers a sophisticated, wine-forward preserve rooted in Piedmontese tradition. The Martin Sec, a historic variety prized for its firm texture and aromatic depth, is beautifully complemented by the dry, lightly tannic character of Freisa di Chieri. The aroma is complex — earthy red fruit and wine notes mingling with the subtle perfume of the pear. On the palate, the pears hold their structure, delivering a savory-sweet balance with a lingering winery finish. A refined pairing for aged cheeses and charcuterie.

INGREDIENTS

Dry martin pears, sugar, water, Freisa di Chieri DOC wine (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.



REVISED 8/12/2026