

ZUCCHINI IN EXTRA VIRGIN OLIVE OIL




 CASCINA
 FIUME
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Piedmont, Italy

SENSORY PROFILE

Cascina Fiume's Zucchini in Extra Virgin Olive Oil is a delicate, light preserve with a tender, yielding texture. The aroma is fresh and vegetal, with the clean, grassy notes of zucchini lifted by the fruity warmth of the olive oil. On the palate, it is mild and gently savory — subtle in flavor yet satisfying, with the quality of the oil tying everything together. A versatile addition to antipasto spreads, bruschetta, or as a simple side.

INGREDIENTS

Courgettes, extra virgin olive oil (EU origin), white wine (contains sulphites), white vinegar (contains sulphites), salt, sugar, garlic, 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.

RETAIL SIZE	260g
ITEM NO	CF120
UPC	8033844630821
CASE	6 Jars
CASE WEIGHT	13 lbs.



REVISED 8/12/2025