



**COTTO DI  
CILIEGIE**  
SEASONING CHERRIES



# COTTO DI CILIEGIE

## SEASONING CHERRIES

**CULTIVAR** Ferrovia, Bigarreau, Giorgia, Lapins  
**INGREDIENTS** 100% italian cherries without any preservatives, thickeners and colouring additives. The product is naturally sweet and it does not contain any added sugar.

**PROVENIENCE** Province of Bari, Apulia, Italy

**HARVEST** From May to June

**HARVESTING TECHNIQUES** Manual, directly from the tree.

**STORAGE** Stored in stainless steel containers.

**SELECTION** Manual selection of the cherries.



Physical and chemical characteristics

**COLOUR** Brown and violet color with ruby red reflections.

**DENSITY** Mean

**HOW TO STORE:** Store in a cool, dry place, away from light and heat sources.

**SHELF-LIFE** 3 years

**PRODUCTION TECHNIQUES** The "Seasoning cherries" is produced by slow cooking fresh cherries on a low heat with continuous stirring. The pressing of the fruit is soft. The slow cooking allows the evaporation of vegetable liquids and the concentration of sugars.

**PRESERVING METHODS** The "Seasoning cherries" is filtered and then cooled naturally. To keep its natural organoleptic characteristics intact, it is stored in dark glass containers at a controlled temperature and away from heat sources. Baked cherries is a biologically stable product, thanks to its high concentration of natural sugars.

**TASTE** The "Seasoning cherries" is immediately intense to the taste with hints of fresh fruit, such as plum, apricot and black cherry. The ending note is sweet with pronounced acid perception. It offers on the nose aromas of dried plum, honey, bitter cocoa, red fruit and coffee notes. Overall pleasant and elegant on the palate.

**PAIRINGS** Excellent on salads, raw vegetables, cold cuts, game, pork, foie grass, salmon, octopus, ricotta, fresh cheeses. Unique taste on yogurt and ice cream, to create cool and refreshing drinks. Ideal for preparing original cocktails. Its use in pastry is versatile.

### DICHIARAZIONE NUTRIZIONALE

VALORI MEDI PER 100 g

### NUTRITIONAL DECLARATION

AVERAGE VALUES FOR 100 g

Energia / Energy	216,30 Kcal 899,40 KJ
Grassi / Fats	0,60 g
di cui acidi grassi saturi / of which saturated fatty acids	0,10 g
Carboidrati / Carbohydrates	51,20 g
di cui zuccheri / of which sugars /	51,20 g
Fibre / Dietary fiber	7,40 g
Proteine / Protein	4,60 g
Sale / Salt	0,017 g