

# CONFETTURA FRAGOLINA DI SCIACCA E RIBERA



CODE	92893
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COUNTRY OF ORIGIN	Italy, Sicily
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WEIGHT	220 g
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Slow Food Presidium produced in Sicily only with Sciacca and Ribera strawberries

## DESCRIPTION

Produced in Sicily only with Sciacca and Ribera strawberries

## APPEARANCE

The jam has a purplish red colour and a homogeneous consistency

## TASTE

The taste is sweet, round, fruity, full to the palate, medium to the tongue with long and sweet aromas of berries in the aftertaste

## PRODUCER

Scyavuru - Ribera (AG) - Sicily

## OUR SELECTION

The strawberries begin to ripen from the beginning of April and continue to do so until the end of May. The ripe fruits must be harvested every day in order to prevent the decay. For the production of strawberry jam from Sciacca and Ribera, the skilled hands of the company's women are used for meticulous care in the individual steps. The productions are made only after receiving an order from the customer.

## CURIOSITY

Scyavuru comes from the cooperation of three farms that for generations have been dedicated to the production of fruit and have decided to transform and enhance the materials produced in the land of their property. The name of the company, which in Sicilian means smell, fragrance, helps us to imagine the importance and respect given to the raw material used to make products more or less fragrant depending on the type of fruit.

## SUGGESTIONS

Ideal to accompany soft cheeses with strong personality