



CASCINA
FIUME



HISTORY

since 1800...

ALWAYS FARMERS

Our grandparents always tell the story of a small farmhouse - “Cascina Sezza” - located in Poirino, in the province of Torino. Our great-grandfather and his brothers cultivated the land by hand and gathered nature's offering, living in poverty and misery.

1923

COMING TO CASANOVA - MUNICIPALITY OF CARMAGNOLA

At the beginning of the 20th century, right after the war, our grandfather Giovanni decided to buy a larger farmhouse - “Cascina Isonzo” - and to move there from Poirino with his 10 children. The new farmhouse offered a much larger acreage to cultivate cereals and forage, making it possible to start raising livestock. The post-war poverty and the large family still demanded many sacrifices, but the fertile land yielded good harvesting. The new farmhouse was - and still is - located in Carmagnola, a Piedmontese, agricultural-oriented city, close to Torino. The flat landscape and the peculiar climate, with harsh winters and hot, sultry summers, are characteristic of the Po Valley, which begins here.

1980

MOVING TO “CASCINA FIUME”

On St. Martin's Day, the end of the crop year, Giovanni's eldest son, Antonio, and his four children moved to the newly purchased farmhouse “Cascina Fiume”, one kilometer away, while Antonio's brothers continued to manage the other farmhouse. Besides livestock farming, life in “Cascina Fiume” began to revolve around the “Peperone di Carmagnola”: this famous bell pepper needs this specific climate and most importantly this fertile, peculiar soil, which cannot be found anywhere else. These natural elements provide the “Peperone” with unique organoleptic characteristics in terms of sweetness and pulp thickness. During those years, the whole production was sold to local merchants.

HISTORY



2002

BUILDING THE PRESERVE PRODUCTION WORKSHOP

After finishing his studies, Antonio's youngest son, Enrico, joined the company along with his brothers. Reclaiming an old barn that had not been used for a long time, they were able to build a new workshop: after years of growing bell peppers and other vegetables, the company was able to enhance its products transforming them into delicious preserves.

2015

CATERING AND CANTEEN MANAGEMENT

In the summer of 2015, a fruitful and lasting collaboration began with the renowned company "GAI S.p.A." of Ceresole d'Alba, signing a supply and management contract for the restaurant and canteen within the company, using the raw materials and preserves from our company.

2025

TIME TO CHANGE CLOTHES ...

Nowadays, our preserves are known and appreciated throughout Italy: time has come to take them out of the borders. On Sundays, a day of celebration, our parents used to put on their best clothes to go out. Our products need to do the same, they need to dress up before "going out". The new logo, the intertwined initial letters of "Cascina Fiume", C and F, remind us of who we are: a bit farmers, as the trident used in the fields, and a bit chefs, as the fork used at the table.



WHO WE ARE

A term that we like and fits us well:

“Gastronomic Gardener”,

a combination of farmer and chef that makes us one of a kind, a travel companion from field to table.

We wish to show you that all we need is already here. We just need to learn how to use it. We must respect nature, which provides us with everything.

We wish to have you as our guests, to guide you on this challenging journey that truly goes from the field to the table. It can be slow, to respect the natural rhythms. When it rains, we need to wait for it to stop; when the sun is shining, we might get burnt. After we have harvested the fruits of our garden and realised how precious they are, we must not waste them, but rather strive to make the most of what we have.

We wish that when you taste our products and close your eyes, it feels as if you were here, right here with us.



OUR VALUES



SUPPORTING THE COMMUNITY

“We believe that supporting the local community is essential to building a prosperous future. By purchasing excess goods from local producers, we help reduce waste and promote the local economy, supporting the collective effort for a better future.”

ZERO WASTE

“We combine our efforts to fight food waste by transforming excess products into long-lasting preserved foods. Every step we take helps establish a responsible and sustainable production cycle for a greener society.”

CLEAN PRODUCTS

“We firmly believe in transparency and quality. We carefully select our ingredients to ensure they are natural and fresh, avoiding artificial preservatives. This enables us to offer consumers products that are not only delicious, but also genuine and eco-friendly. We strongly believe that nature provides everything we need to create exceptional products.”

SELF-SUFFICIENCY

“Self-sufficiency is not just a goal - it is a symbol of our love for the land, our dedication to work, and our commitment to sustainability. By having direct control over the entire production process - cultivation, transformation, and distribution - every jar we make reflects our passion, dedication, and respect for nature.”

GRANDMA'S RECIPES

“Our recipes evoke a time gone by, telling a story of family love and unwavering dedication. They are the culmination of culinary wisdom passed down through generations and of the passion our family has for food. For us, preserving these recipes is not merely about making food: it means honoring our history and upholding the values that have been handed down to us.”

TRANSPARENCY

“Transparency is the core of our work. It is visible in our glass jars, which clearly showcase the products inside, and in every aspect of our business. Transparency is the promise we make to our customers: what you see is what you get, without compromises.”

SWEET AND SOUR

The perfect balance between sour and sweet for a delicious recipe .
Crisp vegetables processed fresh, perfect as a side dish or in salads



AGRETTI

Carmagnola bell peppers in sweet and sour

Jars: 570 g - 300 g



CAPRICCI di VERDURE

Vegetables (bell peppers, carrots and celeriac) in sweet and sour cut into julienne strips

Jars: 550 g - 280 g



VERDURIERA

Diced vegetables (bell peppers, zucchini, carrots, cauliflowers, spring onions) in sweet and sour

Jars: 570 g



CAVOLFIORI

Cauliflowers in sweet and sour

Jars: 280 g



CAROTE

Carrots in sweet and sour

Jars: 280 g



ORTOLANA

Vegetables (bell peppers, zucchini, carrots, cauliflowers, spring onions) in sweet and sour

Jars: 570 g



CIPOLLINE

Spring onions *in sweet and sour*

Jars: 550 g - 280 g



ZUCCHINE

Zucchini *in sweet and sour*

Jars: 280 g

ANTIPASTO

As the name suggests, you can enjoy it as an appetizer, just as we prepared it, or adding tuna and a hard-boiled egg; that's how we like our breakfast!



GIARDINETTO

Piedmontese appetizers (tomatoes, bell peppers, zucchini, carrots, cauliflowers, onions)

Jars: 520 g - 240 g



ANTIPASTO DI ZUCCHINE

Zucchini cooked with extra virgin olive oil, sage and basil

Jars: 260 g



LARGE
FORMAT 1700 g



IN OIL

Vegetables in oil, ready to be served and great as a side dish or for pairing with charcuterie boards



PEPERONE CORNO DI BUE

Baked in the oven bell pepper (Corno di Carmagnola) in extra virgin olive oil

Jars: 260 g



GIARDINIERA SOTT'OLIO

Vegetables (Bell peppers, zucchini, cauliflowers, carrots, onions) in sunflower seed oil

Jars: 550 g



MELANZANE SOTT'OLIO

Aubergines in extra virgin olive oil

Jars: 550 g - 260 g



CHAMPIGNON SOTT'OLIO

Champignon mushrooms in sunflower seed oil

Jars: 260 g



ZUCCHINE SOTT'OLIO

Zucchini in extra virgin olive oil

Jars: 260 g



PEPERONCINI RIPIENI

Stuffed peppers with tuna and capers in extra virgin olive oil

Jars: 260 g

PICKLED VEGETABLES

A strong and rustic recipe, like the farmers; that reflects the traditional way of preserving vegetables in our Piedmontese countryside. We chose to keep the name “Brusc”, which means sour in Piedmontese dialect



VERDURE AL BRÜSC

Pickled vegetables (Bell peppers, zucchini, carrots, cauliflowers, spring onions)
Jars: 550 g



CAVOLFIORE AL BRÜSC

Pickled cauliflowers
Jars: 280 g



PEPERONE AL BRÜSC

Pickled bell peppers
Jars: 300 g



CAROTE AL BRÜSC

Pickled carrots
Jars: 280 g



CIPOLLINE AL BRÜSC

Pickled spring onions
Jars: 280 g



ZUCCHINE AL BRÜSC

Pickled zucchini
Jars: 280 g

CREAM FOR PAIRINGS

Here are the sweet creams for your boldest pairings with cheeses, fish or meats, but they are just as delicious on their own!



COGNÀ

Grape mustard
Jars: 180 g



CREMA DOLCE di CIPOLLE

Onion sweet cream
Jars: 180 g



CREMA DOLCE di PORRI

Leek sweet cream
Jars: 180 g



CREMA DOLCE di PEPERONI GIALLI

Yellow pepper sweet cream
Jars: 180 g



CREMA DOLCE di PEPERONI ROSSI

Red pepper sweet cream
Jars: 180 g



SAUCES AND CONDIMENTS

Sauces for pasta and condiments for meat dishes:
Roasts and boiled Meats, following our tradition



BADIA

Bell pepper and tomato sauce

Jars: 240 g



SAPORE VEGETALE

Vegetal flavour

Jars: 180 g



PEPERONI e NOCCIOLE

Bell pepper and hazelnut sauce

Jars: 240 g



BAGNET VERD

*Piedmontese sauce
made with parsley*

Jars: 200 g



SALSA DI POMODORO

*Tomato sauce
variety of tomato "cuore di bue"*

Jars: 580 g - 280 g



BAGNET ROSS

*Piedmontese sauce
made with tomato*

Jars: 210 g

DESSERT

For the sweetest tooth, 5 recipes:

- chocolate and amaretto with peach, pear or apricot; inspired by the traditional baked peaches stuffed with chocolate and amaretti
- our “Tonda Gentile Trilobata” hazelnut, either praline or as a spreadable cream



PESCHE

Peaches with *amaretti and cocoa*
Jars: 380 g



ALBICOCCHIE

Apricots with *amaretti and cocoa*
Jars: 380 g



PERE

Pears with *amaretti and cocoa*
Jars: 380 g



CREMA DI NOCCIOLE

Hazelnut cream with “Tonda Gentile Trilobata”
hazelnut
Jars: 160 g



NOCCIOLE TOSTATE PRALINATE

Hazelnut pralines with “Tonda Gentile Trilobata”
hazelnut
Jars: 120 g

FRUIT

Fruit preserved in syrup, with wine or lemon juice.

Crunchy and perfect for serving in a bowl or for decorating cakes



ALBICOCCHE

Apricots with wine Moscato d'Asti D.O.C.G.

Jars: 580 g



PESCHE

Peaches with wine Moscato d'Asti D.O.C.G.

Jars: 580 g



PERE

Pears with lemon juice

Jars: 580 g



PERE MARTIN SEC

Martin Sec pears with wine Freisa di Chieri D.O.C.

Jars: 580 g



CILIEGIE

Cherries with wine Freisa di Chieri D.O.C.

Jars: 400 g

LARGE
FORMAT 1700 g



NECTAR

Juice and pulp of fresh fruit.... We chose this jar, different from all the others, because the difference is clear and it should show.
It's not just juice, it's something more!



NETTARE DI ALBICOCCA

APRICOT NECTAR

Jars: 580 ml - 200 ml



NETTARE DI PESCA

PEACH NECTAR

Jars: 580 ml - 200 ml



NETTARE DI CILIEGIA

CHERRY NECTAR

Jars: 200 ml



NETTARE DI PERA

PEAR NECTAR

Jars: 580 ml - 200 ml



NETTARE DI FRAGOLA

STRAWBERRY NECTAR

Jars: 200 ml



NETTARE DI MIRTILLO

BLUEBERRY NECTAR

Jars: 200 ml



NETTARE DI MELA

APPLE NECTAR

Jars: 200 ml

JAMS

Lots of fruit (from 70% to 90%), sugar and that's all!

What else do you need? Nothing, except a slice of bread to spread it on



CONFETTURA EXTRA
DI PESCHE
PEACH JAM
Jars: 240 g



CONFETTURA EXTRA
DI ALBICOCCHIE
APRICOT JAM
Jars: 240 g



CONFETTURA EXTRA
DI CILIEGIE
CHERRY JAM
Jars: 170 g



CONFETTURA EXTRA
DI PERE
PEAR JAM
Jars: 240 g



CONFETTURA EXTRA
DI PRUGNE
PLUM JAM
Jars: 240 g



CONFETTURA EXTRA
DI MIRTILLO
BLUEBERRY JAM
Jars: 170 g



CONFETTURA EXTRA
DI MELE
APPLE JAM
Jars: 240 g



CONFETTURA EXTRA
DI FRAGOLE
STRAWBERRY JAM
Jars: 170 g

SMALL
FORMAT 40g





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