

CUGNÀ



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Jam? A kind of chutney? No, it's **Cugnà**.
One of the most authentic expressions of family tradition in the Langa albese began as a way of conserving leftover grapes and autumn fruit. It has become one of the local specialities, with a place reserved on every table because of its surprising virtues.

PRODUCTION

Cugnà is made in stages according to its ingredients. The grape must simmers for at least eight hours; in the meantime, Madernassa pears and quinces are washed, peeled and cubed. The fruit simmers for several hours and then toasted hazelnuts, cinnamon and cloves are added.

Hours of slow and patient simmering of the various ingredients is necessary before the Cugnà is ready for bottling and pasteurising.

WHEN

Ideally, the expiry date on the jar should not be exceeded.

CLASSIC PAIRING

On steaming polenta or with boiled meats, like Piedmontese bollito misto. With well-aged and blue cheeses or with soft and creamy-textured ones, the versatile Cugnà is perfect.



PRESENTATION

Available format: 215 g jar

A dense and creamy fruit compôte.

It has an aroma of jam, hazelnuts and simmered grape must. It has a pleasantly-caramelised flavour with a slightly tart note.



HOW

Store at ambient temperature in a cool, dry and dark place. Store in the refrigerator after opening.



UNUSUAL PAIRING

Spread it on bread for breakfast or a snack; try it on vanilla ice cream, and there's more...

Try it in summer on a fig or almond granita and marry Piedmont with Sicily!



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