



Code:	09-027		Drained weight:	230g
Format:	1/2	Glass jar	Pcs./Cart:	6
Net weight :	440g		MPT:	36 months

Main Ingredients

Dried Figs, red wine “Langhe Doc Nebbiolo”, water, sugar

Organoleptic Characteristics

Colour: dark, typical of dried figs.

Taste and smell: the classical sweetness of good quality figs, with the typical elegance of the Nebbiolo wine.

Look: a perfect selection of whole figs marinated in a red wine.

Storage Instructions

Store the tins in a cool, dry place, far from heat. After opening, keep in the refrigerator (0-4°C) and eat rapidly.

Origin and Characteristics of the Product

Figs are harvested during the full season, dried under the sun and bleached through a particular process. This fruit with high nutritional content are particularly included in many diets and are indicated for vegetarian consumers. Ginos offers this product blended in red wine from Piedmont, called Nebbiolo delle Langhe, which gives to the figs the perfect match.

Why Buy this Product?

It is simple, good and ancient: the dry fig is one of the most ancient plant that was cultivated by humans and traditionally can not be missed on every day meals. The artisanal preparation gives to the final product a special taste and the characteristic of handmade recipe that can be easily proposed by the restaurant as a “special dish” for its guests.

Concerned Customers

Excellent product for restaurants, wine bars, pizzerias, and for all those locations which give special attention to their customers with fancy specialties.. Thanks to the attractive packaging another segment of customers can be represented by deli shops or those who are specialized in the Christmas gift boxes.

Way to Use

It is a perfect match with aged sheep and goat cheeses. The sweetness of the figs creates a perfect harmony with the acidity of the cheese, exploding in a mix of flavours of high quality. Rolled with a slice of bacon and gently baked, offer a delicious antipasto or aperitif.

Chef's ideas and Suggestions

Dried figs with Pecorino cheese (finger food) – Dried the figs and fit them with a small slice of Pecorino cheese semi aged. Lay in a large plate and make a decoration on each fig with a drop of Ginos White Balsamic glaze. Serve with the typical Carasau bread from Sardinia with salt and a bit of EVO.