

PERINI CONSERVERIE NAZIONALI THE LUXURY OF NATURE





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A STORY THAT STORY THAT FOR FOUR GENERATIONS

A family linked by the passion for the perfumes and the tastes of the earth.

The Italian soul and the sense of belonging to a place where the climate and the temperature range give birth to the best conditions to produce fruit of incomparable quality.

It was in 2014 when the healthy desire of innovation was added to the equilibrium of the qualitative tradition and craft experience, that does not forget the trip from the mountain to the hand-picked fruit.

PREPARATO ITALIANO ARTIGIANALE A BASE DI FRAGOLA E CLEMENTINA REALIZZATO CON INNOVATIVO METODO DI CONSERVAZIONE PER IL MANTENIMENTO DI FRAGRANZE E SAPORI. RACCOLTO DEL 201 INGREDIENTI: FRAGOLA (50%), CLEMENTINA (25, ZUCCHERO, AMIDO DI MAIS PREGELATINIZZATO, VANIGLIA IN BACCHE.

The Area

Treasures of nature enframed by the spectacular scenography of **Monti Lessini**, mountain zone of really ancient origin in the north of Verona.

It's here where the orchards of Perini Conserverie Nazionali arise, cuddled by the crystal, clear air that characterizes these high-altitude valleys and ensures the best natural conditions to produce genuine, high quality raw materials.



Strictly natural farming

What is the taste of luxury? The scent of a precious gift of nature, exactly as every fruit, that we hand-pick, respecting the seasonal cycles and the natural aspect of the farming.

We select every single key ingredient of our preserves one by one, and we work with it with passion and love, with absolutely no chemical addition that can deface its natural uniqueness.

Selected and handmade fruit

There is a perfect moment to handpick the fruit. It's in that unique instant when the colors, the scents and the taste reach the peak of the quintessence of taste. Every crop and every variety of product require to respect the natural cycle of maturation. We realize every product by hand, respecting the high qualitative standards that are the core of our business.



PREPARATO ITALIANO ARTIGIANALE A BASE DI FRAGOLA E VANIGLIA METODO DI CONSERVAZIONE PER IL MANTENIMENTO DI FRAGRANZE E SAPORI. **RACCOLTO DEL 2016** INGREDIENTI: FRAGOLA (75.2%), ZUCCHERO AMIDO DI MAIS PREGELATINIZZA VANIGLIA IN BACCHE.

From the mountain to the fruit

The production's method of Perini Conserverie Nazionali is based on some fundamental and unavoidable points to enclose in every jar the colors and the flavor of the hand-picked fruit. We have a thorough control on every stage of the production chain, we select and pick by hand the fruit, in order to preserve its natural quality and offer you an unprecedented taste's experience.



Our products can be found in

270G JAM-JAR **50G** JAM-JAR

PACKAGING FOR SPECIAL OCCASIONS





with protective built-in separators



Packaging for 1 270g jam-jar

with customizable side



IN A UNIQUE PLACE NATURE GIVES BIRTHTOIS TREASURES









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