

TERRA<sup>®</sup>  
AQUA

Pure Italian Jams



EDRA AMBULANTE  
PER LA PROVINCIA DI VERONA

ISTRUZIONE PROFESSIONALE DEI CONTABILI

CORSO di *Frattocollina* in *S. Vito di Bassolungo*  
Anno 1921

certifica che

*Bussolengo*

*Rossi Emilio*  
il giorno *18* mese di *luglio*

ha frequentato regolarmente il Corso professionale con esito *buono*

figlio di *9*  
dell'



***"Our history has distant origins,  
in the memories and stories of my family,  
which for three generations has handed down  
the passion for the traditions  
and the ancient flavors of the earth"***

*Alessandro Rossi*



## TERRA AQUA

Synonymous with natural, genuine Italian marmalades and jams, a concentration of well-being.

Born from the idea of Alessandro Rossi who, together with his family, has combined the memories of tradition with innovation, the passion for a market for authentic taste.

The gourmet products originate from the fruit of Sicily, the native land of his wife Alessandra, where the crops were selected, single-origin fruit and ancient recipes.

Terraced citrus grove - Santo Stefano di Briga (ME)

## SELECTED, LIMITED PRODUCTION

Terra Aqua asks nature only what it is able to offer from season to season.

The fruit is selected in person by Alessandro Rossi only after a careful analysis of the soil, of the chemistry in the products, of the flavors and the aromas.

## TAKING CARE OF THE DETAIL

Each fruit is picked and processed by hand, each package is completed with a precious and exclusive label also applied by hand.

The fruit processing process has been researched and chosen in a way that is both simple and at the same time technologically advanced, respecting fruit, components, recipes and tradition.



Handpicking of fruit

## ONLY MONOVARIETY FRUIT

Each type of fruit comes from a single harvest at the right level of ripeness. The origin of the fruit is declared on each jar where the geographical coordinates of the field from which it comes make it possible to verify the orchard of origin.

## TRACEABLE SUPPLY CHAIN

Terra Aqua can trace the harvest day, the kilograms of fruit, the certificate number of the multi-residual analyses and the number of jars that will be produced for each single variety.

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The Tarocco orange marmalade part of the label

# MARMELLATA DI ARANCE

*Arance Tarocco coltivate e raccolte in Sicilia*

N 38° 6' 3.4"  E 15° 27' 52.4"

## TERRA AQUA JAMS

Terra Aqua products are made with **ORIGINAL RECIPES** as a recognition to Italy and its traditions.

The fruit is processed with a "vacuum production process"

Each «**brew**» is only **100 kg** of finished product

**ZERO** additives (colorings, artificial flavors, water...)

**24 months shelf life** from production date (before opening)

Custom seals



*"I always remember my roots and I try to pass them on  
to my daughters and to speak about them  
to people I meet.  
Tomorrow will always be an extraordinary discovery "*



## THE SICILIAN CITRUS JAMS

Alessandro Rossi rediscovered the roots of his family's origins in the citrus grove of Santo Stefano di Briga in Sicily, a very small village in the province of Messina, of about 2000 souls born around the year 1000.

Alessandro's cousins work the fields that are distributed over terraces expertly built over the centuries by great-grandparents. With them Terra Aqua began a process of recovery of ancient citrus groves left uncultivated for over 20 years.

Each stage of processing is performed strictly by hand.  
The citrus harvest takes place from November to January.



Santo Stefano di Briga (ME)

## LEMON JAM and DI LEMON with GINGER

The lemon jams are made with "Verdelli" lemons from trees grafted by the Famulari family of Messina in the 1960s.



### Ingredients:

Brown Sugar, Lemons "Famulari" with peel, Acidifying: citric Acid. Gelling: fruit's pectin.  
For Lemon with ginger jam: addition of ginger powder(1,3%).

Fruit used: 45 g for 100 g Total sugar: 60 g for 100 g

Average nutritional values per 100 g : Energy (kJ /Kcal) 1044/246; Fat 0,2 g of which saturates 0,0 g;  
Carbohydrate 60,0 g of which sugars 58,0 g; Protein 0,4 g; Salt 0,0 g

No addition of preservatives, colorings or gluten

## "TAROCCO" ORANGE JAM and "TAROCCO" ORANGE JAM with CINNAMON

Orange marmalades are made with "Tarocco" oranges with thin peel



### Ingredients:

Brown Sugar, Orange "Tarocco" with peel, Acidifying: citric Acid. Gelling: fruit's pectin.  
For orange tarocco with cinnamon jam: addition of cinnamon powder(1,3%).

Fruit used: 45 g for 100 g Total sugar: 60 g for 100 g

Average nutritional values per 100 g: Energy (kJ /Kcal) 1065/251; Fat 0,1 g of which saturates 0,0 g;  
Carbohydrate 60,0 g of which sugars 56,0 g; Protein 0,6 g; Salt 0,0 g

No addition of preservatives, colorings or gluten

## AVANA MANDARIN JAM and AVANA MANDARIN JAM with TURMERIC

Mandarin jams are made with "Avana" mandarins (the variety with pips)



### Ingredients:

Brown Sugar, Mandarins "Avana". Acidifying: citric Acid. Gelling: fruit's pectin.  
Only for avana mandarin jam with turmeric: addition of turmeric powder (1,2%)

Fruit used: 45 g for 100 g Total sugar: 60 g for 100 g

Average nutritional values per 100 g: Energy (kJ /Kcal) 1075/253; Fat 0,0 g. of which saturates 0,0 g;  
Carbohydrate 60,00 g of which sugars 57,0 g; Protein 0,6 g; Salt 0,0 g

No addition of preservatives, colorings or gluten

## CLEMENTINE JAM and MIXED CITRUS JAM

The jams are made with «clementines» and with a mix of citrus fruits (sweet oranges, Famulari lemons and Avana mandarins)



Ingredients:  
Brown Sugar, Clementine. Acidifying: citric Acid.  
Gelling: fruit's pectin.

Fruit used: 45 g for 100 g Total sugar: 60 g for 100 g

Average nutritional values per 100 g  
Energy (kJ /Kcal) 1075/253; Fat 0,0 g of which  
saturates 0,0 g; Carbohydrate 60,00 g of which  
sugars 57,0 g; Protein 0,6 g; Salt 0,0 g

no addition of preservatives, colorings or gluten



Ingredients:  
Brown Sugar, Sweet oranges, Lemons "Famulari"  
and Mandarins "Avana"  
Acidifying: citric Acid. Gelling: fruit's pectin.

Fruit used: 45 g for 100 g Total sugar: 60 g for 100 g

Average nutritional values per 100 g  
Energy (kJ /Kcal) 1023/241; Fat 0,1 g of which  
saturates 0,0 g; Carbohydrate 60,00 g of which  
sugars 56,0 g; Protein 0,3 g; Salt 0,0 g

No addition of preservatives, colorings or gluten

***"Such exceptional products are the results of a profound and deep rooted passion for the land and its origins, combined with an excellent production technique".***

## THE PREMIUM JAM

Alessandro Rossi has met men who with their families have handed down the tradition of fruit for generations.

On the slopes of Etna and in the Paternò plain, Terra Aqua has selected precious single varieties for which it has designed and produced exclusive jams.

When the land is cultivated in an oasis of biodiversity, where man works in harmony with the environment the results can only be a pleasant surprise.



Sferro - Catania

## EXTRA "PINKOT" APRICOT JAM

In Sferro, in the province of Catania, a family with a long tradition of farming has cultivated only certified organic apricots for two generations. With them, Alessandro Rossi has selected the sweetest Pinkot variety of apricots that ripen in early June each year.



### Ingredients:

Pinkot apricots, brown sugar, gelling agent: fruit pectin. Acidifier: not present.

Fruit used: 90 g for 100 g

Average nutritional values per 100 g: Energy (kJ /Kcal) 1050/242; Fat 0,0 g of which saturates 0,0 g; Carbohydrate 60,00 g of which sugars 56,1 g; Protein 0,6 g; Salt 0,13 g



## EXTRA BUTIRRO PEAR JAM with FIGS AND BUTIRRO PEAR JAM with GINGER

In the Maniace area on the slopes of Etna, a farming family has handed down the passion for fruit cultivation for 3 generations. The cultivation of "Butirro" pears variety was born in the early twentieth century grafted from a wild pear tree. Each year in August the same "mothertree" gives 350 kg of pear with a unique taste.

The precious wild figs come from the citrus grove of Santo Stefano di Briga in Messina.



### Ingredients:

Pears (Butirro variety) 45%; Brown sugar 39%,  
Figs 15% Gelling: fruit pectin 0,6%  
Acidifier: 0,4% citric acid.

Fruit used: 100 g per 100g

### Average nutritional values per 100 g:

Energy (kJ /Kcal) 1031/246; Fat 0,0 g of which saturates 0,0 g; Carbohydrate 60,6 g of which sugars 54,5 g; Protein 0,5 g; Salt 0,025 g



### Ingredients:

Pears (Butirro variety) 58%; brown sugar 41%  
ginger powder 0,6%. Gelling: fruit pectin 0,2%.  
Acidifier: 0,2% citric acid.

Fruit used: 95 g per 100 g

### Average nutritional values per 100 g:

Energy (kJ /Kcal) 1031/246; Fat 0,0 g of which saturates 0,0 g; Carbohydrate 60,6 g of which sugars 54,5 g; Protein 0,5 g; Salt 0,025 g

## Product Range

Code	Description	Net weight oz	Packaging Pz
8056471750014	"FAMULARI" Lemon Jam	12,69	24
8056471751189	"FAMULARI" Lemon Jam	8,46	24
8056471750007	"TAROCCO" Orange Jam	12,69	24
8056471751219	"TAROCCO" Orange Jam	8,46	24
8056471751226	"TAROCCO" Orange Jam	42,33	6
8056471750021	"AVANA" Mandarin Jam	12,69	24
8056471751202	"AVANA" Mandarin Jam	8,46	24
8056471751196	Clementine Jam	8,46	24
8056471750069	Mixed Citrus Jam	8,46	24
8056471750045	"FAMULARI" Lemon Jam with ginger	8,46	24
8056471750052	"AVANA" Mandarin Jam with turmeric	8,46	24
8056471750038	"TAROCCO" Orange Jam with cinnamon	8,46	24
8056471751233	"TAROCCO" Orange Jam with cinnamon	42,33	6
8056471750786	EXTRA "PINKOT" Apricot Jam	12,69	24
8056471751240	EXTRA "PINKOT" Apricot Jam	42,33	6
8056471750816	Extra "BUTIRRO" Pear Jam with ginger	8,46	24
8056471750762	Extra "BUTIRRO" Pear Jam with Figs	8,46	24

Contact us for the GENERAL TERMS & CONDITIONS of supply

Request them at [info@terraaqua.it](mailto:info@terraaqua.it)



### ***Alessandro Rossi***

Alessandro lives with his family between Verona and Sicily and is dedicated to his land, Italy, and to its extraordinary fruits, from which to create unique and exclusive products.

Born in Verona in 1969. An Engineering degree and twenty years of Management in international firms. Cheerful and impassioned, Alessandro loves to converse about art, one of his great passions. The other passion, that has been with him since childhood, is that of the good and healthy cuisine, made from fresh, authentic and genuine products.

A passion that has distant origins, in the memories and stories of his grandfather, of his father and uncles, brought up in Verona, in the marvellous Valpolicella area, where men, food and wine have always been good life companions.

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is a registered trademark distributed by  
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