

PODERE
FRANCESCO



OUR PHILOSOPHY

We are farmers.

We love preserving our roots.

With our work, day after day, we take care of the plants and respect their natural rhythm. We pick the fruit from the tree by hand, waiting for the moment of maximum maturation. We transform into preserves only what we cultivate. We believe in beauty, in authentic flavours, in spreading products of quality, with passion and rigor. Our ingredients: only fruit and that's it.

An aerial photograph of a vineyard. The image shows several distinct sections of grapevines, some with green leaves and others with yellow or reddish foliage, indicating different varieties or stages of ripening. A single, larger tree stands prominently in the center of the vineyard. The vines are arranged in neat, parallel rows, and the overall scene is captured from a high angle, showing the geometric layout of the agricultural land.

The flavour comes from the soil

What is the secret of our products?

Plant Care

In order to have **healthier fruit with a unique flavour**, we invest a lot in **pruning and thinning** practices. Fruits and vegetables are always harvested by hand. Our fresh fruits are picked at the right point of ripeness.

Location and Terroir

Our farm is located in Abruzzo, between the Gran Sasso and the Adriatic Sea. The **steep terrain** plays an important role for the quality of the fruits, especially in our hilly region. Thanks to this, there is no water stagnation in the roots and the **fruits are tastier**. In our orchard we grow over 80 varieties of plants and 15 hectares of vegetable crops.

The Advanced Lab

To preserve the color, aroma and taste of the fruits we invested in a **laboratory with low temperature cooking**. **We do not use preservatives, aromas, colorants, or pectin.**



PURE FRUIT JUICES

FRUIT AND THAT'S IT *LINE*



Pulpy fruit juices, with fruit harvested at the right point of ripeness. Authentic taste, like once upon a time.

Ingredients:

Natural fruit and no additions (no sugars, no preservatives, no water).

Pairings:

To drink for breakfast or as a snack, with bread, pancakes, yoghurt, or desserts.

Size:

200 ml - 500 ml - 750 ml

Shelf life:

3 years



APRICOT

SWEETNESS	●●○○○
FRESHNESS	●●●●●
CONSISTENCY	●●●●●



PLUM

SWEETNESS	●●○○○
FRESHNESS	●●●●●
CONSISTENCY	●●●○○



GREEN APPLE

SWEETNESS	●●●○○
FRESHNESS	●●●●●
CONSISTENCY	●●●○○



FUJI APPLE

SWEETNESS	●●●●●
FRESHNESS	●●○○○
CONSISTENCY	●●●○○



PEAR

SWEETNESS	●●●●●
FRESHNESS	●○○○○
CONSISTENCY	●●●●●



FLAT PEACH

SWEETNESS	●●●○○
FRESHNESS	●○○○○
CONSISTENCY	●●●○○



NECTARINE PEACH

SWEETNESS	●●●○○
FRESHNESS	●○○○○
CONSISTENCY	●●○○○



MONTEPULCIANO GRAPE

SWEETNESS	●●●●●
FRESHNESS	●●●●●
CONSISTENCY	●●○○○



FRUIT SPREAD

FRUIT AND THAT'S IT *LINE*



Large amount of fruit used. Our compotes release the essence of the fruit, without alterations.

Ingredients:

Fruit. No other additions (no sugar; no preservatives, no pectin).

Pairings:

Ideal for breakfast, both in patisserie, and restaurant.

Size:

30 g - 220 g - 870 g - 3 Kg

Shelf life:

3 years



APRICOT
210%



PLUM
260%



GREEN APPLE
240%



FUJI APPLE
240%



FLAT PEACH
170%



NECTARINE PEACH
170%



MONTEPULCIANO GRAPE
300%

% of used fresh fruit

JAM EXTRA

ONLY 2 INGREDIENTS *LINE*



Consistency, flavour and color reflect the distinctive characteristics of the fruit itself, this is because we do not use pectin, citric acid or excessive quantities of sugar.

Ingredients:

Fruit (in high percentage, average 130%), sugar (minimum quantity added, average 15%, this is because the fruits are harvested very ripe).

Pairings:

It can be enjoyed spread on bread, with yoghurt, gelato, or excellent pairing with cheeses.

Size:

30 g - 220 g - 870 g - 3 Kg

Shelf life:

3 years



APRICOT

SWEETNESS	●●○○○
FRESHNESS	●●●●●



PLUM

SWEETNESS	●●○○○
FRESHNESS	●●●●●



GREEN APPLE

SWEETNESS	●●●○○
FRESHNESS	●●●○○



NECTARINE PEACH

SWEETNESS	●●●○○
FRESHNESS	●●●○○



FLAT PEACH

SWEETNESS	●●●○○
FRESHNESS	●○○○○



FUJI APPLE

SWEETNESS	●●●●●
FRESHNESS	●●○○○



PEAR

SWEETNESS	●●●●●
FRESHNESS	●○○○○



3 TOMATOES SAUCE

GARDEN & PANTRY *LINE*

Pulpy, sweet and balanced.
Very low acidity.

Ingredients:

Romanelli Tomatoes, Datterini,
Pera Tomatoes, salt.

Pairings:

Ideal for short cooked dishes,
pizza, fish.

Size:

250 g - 500 g - 750 g - 1.5 kg - 3 Kg

Shelf life:

3 years



GIARDINIERA

GARDEN & PANTRY *LINE*

Crunchy and gentle. In order to keep the fresh flavours of the vegetables clearly recognizable, the vinegar taste is minimal, for this reason the Giardiniera can also be a side dish for wine-based aperitifs. We work our pickled vegetables strictly by hand and each vegetable is cooked separately.

Ingredients:

White cauliflower, romanesco cauliflower, peppers, fennel, carrots, onions, celery, high oleic sunflower oil, extra virgin olive oil, apple vinegar, white wine vinegar, sugar, Cervia salt.

Pairings:

Ideal for aperitifs, cold cuts, cheeses, traditional boiled meats, and rice salads.

Size:

270 g - 400 g - 800 g - 1,6 Kg

Shelf life:

2 years



PEACHES IN SYRUP

GARDEN & PANTRY *LINE*

Peaches in syrup: large, crunchy, with an intense yellow color. They are peeled and cut by hand, non-acid and naturally sweet.

Ingredients:

Peaches, water, sugar. Without dyes, preservatives, or any chemical additives. Gluten-free.

Pairings:

Perfect as a dessert, or to pair gelato and sweets.

Size:

800 g

Shelf life:

2 years



Frutti Audaci

The “Frutti Audaci” line was born from the collaboration with the starred chef Davide Di Fabio. An idea of sustainable cuisine which enhances every fruit of the harvest, even what would have been lost.

- 3 TOMATOES WATER
- PEACH BLOSSOMS
- GREEN APRICOTS
- GREEN APRICOTS EXTRACT



3 TOMATOES WATER

FRUTTI AUDACI *LINE*



We love tomatoes so much that we even capture their essence. Podere Francesco “3 Tomatoes Water” is nothing more than the tomato water taken from our sauce to make it pulpy. The water is then processed until it becomes almost transparent. This will give you an intense flavor, with a completely different texture than tomatoes.

Ideal for risottos and to stir pasta, for cooking fish, for baking, and in cocktail recipes too.

INGREDIENTS

tomatoes



SIZE

250 ml - 500 ml
750 ml



SHELF LIFE

2 years

PEACH BLOSSOMS

FRUTTI AUDACI *LINE*



The spring season is something magical in our orchard, and we want it to last as long as possible. The peach buds are picked by hand and kept in rice vinegar. They release a strong aroma of almonds, flowers, everything emphasized by an acetic component.

The peach flowers and the rice vinegar flavored can be used as a garnish in the most sophisticated salads or for the most imaginative creations.

INGREDIENTS

peach flowers,
rice vinegar



SIZE

30 g - 100 g
220 g



SHELF LIFE

2 years

GREEN APRICOTS

FRUTTI AUDACI *LINE*



Already existing in the tradition of ancient Persian, Asian and Middle Eastern cuisine, green apricots are unripe fruits, harvested before that they begin to ripen and develop the stone and their orange color. The taste is acidic, slightly bitter, with notes of almond.

This specific variety of green apricots resembles the shape of an olive and is a pleasant surprise for anyone during an aperitif. Green Apricots can be added into any dish for giving freshness and crunchiness, enhancing boiled fish, or crudités.

INGREDIENTS

green apricots, water,
wine vinegar, sugar, salt



SIZE

475 g - 870 g
1,6 Kg



SHELF LIFE

2 years

GREEN APRICOTS EXTRACT

FRUTTI AUDACI *LINE*



Our green apricots are thinned out to give the fruits a more intense flavour. In this way we obtain a very fresh and acidic extract, reminiscent of lime juice, but with more complex aromas. It has a herbaceous base, it is also possible to distinguish the aromas and flavours of apple, apricot, and almond.

There are many ways to use the apricot extract, ideal for fish and meat marination, as a base for creams and sauces, and in mixology, as an alternative to lime juice.

INGREDIENTS

green apricots



SIZE

200 ml - 750 ml



SHELF LIFE

2 years

Our preserves are more than natural, adhering to a production protocol that eliminates chemistry at every stage of processing and makes the most of the raw material.

"We constantly strive to preserve the wide variety of tastes, colors and textures that nature offers us, with the aim of safeguarding true agriculture"

Our farm is based on solid principles such as:

- Agriculture without the use of herbicides
- Respect for plants and their natural cycles
- Healthiness of bees and the ecosystem
- Fruits harvested at physiological ripeness and perfectly healthy
- Fruits picked by hand, for a real selection
- The use of manure as a natural fertilizer
- The practice of thinning to avoid excessive and unsustainable production of the plant







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PODERE  FRANCESCO

The excellence
of our orchard.