



SEREGO ALIGHIERI  
DAL 1353

## Chestnut Spread

CREMA DI MARRONI

*Since 1353, the Conti Serego Alighieri, descendants of the poet Dante, have cultivated their estates in Valpolicella with love and care, specialising in wine and other traditional agricultural products of the area to make a range of high quality foods for the table.*

This authentic spread is hand-made using peeled chestnuts mixed with sugar and cooked in small pans to reach a soft and concentrated texture. As tradition dictates, the spread is delicately flavoured with vanilla.

### TASTING NOTES

**Look:** light chestnut colour.

**Palate:** typical and refined, with a slight hint of vanilla. Soft, creamy and compact in texture, but easy to spread.

### SERVING SUGGESTION

Excellent spread on bread or biscuits for a nutritious snack. Good in cake-making for the preparation of sweet, seasonal delicacies.

### STORAGE

Best used within 30 months. Since no preservatives are used in its preparation, best stored in a refrigerator after opening and eaten within a few days.



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Agriculture has always been the principal activity of this noble house, and it has always been carried out with skill and passion. As well as the wines, there is also a specially created line of food products made with the same skill that the Conti Serego Alighieri have always used in developing the traditions of the Valpolicella region comprising: olive oil, balsamic vinegar, jams, honey and rice. Masi supervises their production and distributes them worldwide.

