Douce Vallée Azienda Agricola



The **Douce Vallée** farming business is set deep in the woods, at around 1300 metres altitude. Here, inside a restored mountain hut, is the workshop where Paola, the owner, turns succulent fruit into **delicious jams, jellies and vinegars.**

Douce Vallée specialises in the **production of fruit vinegars**, specifically of small fruit such as blueberries, raspberries, blackberries and blackcurrants, and also of pears, as well as classic apple vinegar.

The ingredients are 100% fruit without additions such as wine vinegar.

Raspberry Vinegar
The fruit is picked on the slopes in the months of July and August,

when it is perfectly ripe and the delicate natural fermentation begins immediately. After a brief period of rest, the change begins with the addition of acetic acids from raspberries. The result is a very aromatic, bright red vinegar which is unpasteurised, without colouring agents, preservatives and chemical additives.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

WOMEN-OWNED BUSINESS

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