



CAMERA VALDOSTANA  
CHAMBRE VALDÔTAINE



MADE IN VDA



Douce Vallée

## 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,

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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.

## **I numeri dell'azienda**

**Fatturato:** < 500.000 €

**Numero Dipendenti:** < 10

## **Caratteristiche**

IMPRESA FEMMINILE

## **Indirizzo**

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