La Cascina d'Orléans



The **Cascina d'Orléans** company, located in a sunny position in the municipality of Saint-Pierre at 1200 metres altitude, grows fruit and vegetables following to their natural seasons, respecting nature without using any kind of chemicals (neither chemical fertilisers nor insecticides), using traditional methods of cultivation and grass clearance.

As well as marketing agricultural production at markets and wine and food trade fairs in the Aosta Valley (the Marché Au Fort and the Marché Vert de Noel), the agricultural products are processed to produce special jams with original combinations with **spices and aromatic herbs**, which are grown by the company to go with cheeses and meats.

Traditional procedures are also used in the processing, without using thickeners or preservatives.

The company’s main product
The speciality of the **Cascina d'Orléans** is **aromatic herb jelly** (thyme, lavender, sage, rosemary), prepared with Aostan apple juice.

The company also makes interesting jams, from **original combinations of herbs and spices:** Apple and cinnamon, Courgettes and mint, Celery, Strawberries and mint, Chilli pepper, Plums and star anise, Plums with chocolate and chilli pepper, Pears and juniper...

The jams are excellent eaten with lard and game, with black bread or to go with seasoned or fresh cheese, as well as with goat’s cheese.

The company produces:

- HERB JELLY
- VEGETABLE PRESERVES
- FRUIT JAMS
- HONEY
- HERBS
- AROMATIC SALTS
- VINEGAR

Descriptions of the products.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

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