TOSCHI

Wednesday, December 10, 2025

TOSCHI

MODENA ITALY

PRODUCT OF ITALY

CHERRIES IN LIQUEUR

The famous cherry from Vignola can be enjoyed all year round. A sweet and aromatic product whose flavour is further enhanced when soaked in liqueur, which is the result of a careful revisitation of an old traditional recipe.

The most iconic product of the Toschi family, Frutta Spiritosa, originates directly from the hills of Vignola, where the company has been selecting the finest cherries since 1945 to preserve them in a delicious low-alcohol liqueur. Colourful, tasty and tempting, Toschi Frutta Spiritosa hands down the pleasure of tradition in a product to be served plain at the end of a meal, or together with creams, gelato and any recipe suggested by your creativity. An iconic product to brighten up the end of a meal.

Exceptional ingredient for pastries or use as a garnish for ice-cream.

Use By Date > 03/04/2032

Bar Code > 8008310071019

Cherries in Liqueur 500gr Code TOEN80

TOSCHI

MODENA ITALY

PRODUCT OF ITALY

ORGANIC BALSAMIC VINEGAR PGI

GEMMA NERA BIO

DENSITY – 1.30
HIGH DENSITY

The top Organic Balsamic Vinegar of Modena IGP in terms of thickness, Gemma Nera Bio Gino Toschi
(Black Gem) is distinguished by a sweet & sour spirit and a body that simply must be savoured to be believed, along with a taste which is both round and velvety. Gemma Nera Bio is a combination of simple, natural ingredients such as cooked must and wine vinegar, and contains no added caramel. The result is a condiment – and ingredient – that is a true sensory experience. A sharp, highly distinctive, easily recognizable bouquet and a dark colour with exceptional sheen accompany a robust flavor that persists on the palate. Gemma Nera Bio has a versatile character. It is perfect on classic salads, meat and fish, as well as on fried foods, Parmigiano Reggiano, strawberries and plain ice-cream. For an innovative culinary experience, try Gemma Nera Bio Balsamic Vinegar of Modena IGP together with sushi and tempura.

GLUTEN FREE

GMO FREE

Use By Date > 26/04/2027

Bar Code > 8008310005410

Organic Balsamic Vinegar Of Modena IGP High Density 250ml Code TO843