

The Finest Italian Ingredients in Canada

CUCINA Fine Foods is proud to serve Canada's best restaurants and gourmet grocers with premium products imported from Italy and Europe.

In just a few short years, CUCINA Fine Foods has grown from fresh truffle importer to one of Canada's leading purveyors of Italy's finest ingredients. We source foods made by artisans, farmers, and historic, family-run companies in Italy that are united by the following principles:

- . exceptional flavour
- . unwavering quality
- . slow, traditional processes
- . the preservation of heritage foods.

To bring together good food, the producers who make it, and the people who love to enjoy it: that was CUCINA's mission from day one, and it's still what drives us today.

Featured products at SIAL 2019:

1. Viola, Il Sincero. Moraiolo single-varietal extra virgin olive oil

Awarded Best Extra Virgin Olive Oil 2019 by Flos Olei, the authoritative olive oil tasting guide.

Producer Marco Viola: "Our unwavering dedication to quality, thanks to research rooted in tradition, innovation, and respect for our territory, has allowed us to reach this goal. I dedicate this award to Umbria, a land that I love and protect everyday."

2. Gli Aironi, Carnaroli rice

The name Gli Aironi pays tribute to the Grey Herons (Aironi Cenerini) that have repopulated the rice paddies as a result of the Perinotti family's dedication to conscientious agricultural practices in the Grange area surrounding Vercelli. Their prized Carnaroli rice, the only Carnaroli with the germ, is not aged. Their philosophy rests in the certainty that each grain of rice has all it needs to yield perfect al dente texture in risotto. By milling the grain lightly, all the nutrients and starches present in the germ are preserved, ensuring the optimum creaminess chefs worldwide have grown to love.

3. Acetaia San Giacomo, organic balsamic vinegars

San Giacomo balsamic vinegars are made using only one ingredient: organic must from locally sourced grapes. By choosing to never add wine vinegar, caramel, concentrated must or other additives, Andrea Bezzecchi eschews the shortcuts the balsamic vinegar industry uses to produce massive quantities of one of Italy's most widely loved and most misunderstood ingredients. By rigorously espousing the slow traditional processes at the origin of this ancient product, as outlined in the PDO Traditional Balsamic Vinegar of Reggio Emilia disciplinary, he tirelessly champions the restoration of this ingredient to its once noble status.

4. Sabadì, Modica Chocolate

The first Modica Chocolate in Canada!

Modica chocolate, made in Modica, Sicily, is known for a distinctive granular texture and fresh aromatics that are obtained thanks to a traditional, cold processing method that was recently granted PGI protected status by the European Union (May 2018). The Spanish learned this ancient method from the Aztec people and introduced it to Sicily centuries ago, where they once reigned.

Sabadì Modica chocolate is made using Slow Food presidia ingredients blended with organic, free trade Nacional fino de aroma Arriba Superior Summer Selected cocoa from Ecuador, where it is sourced in full respect of the environment, biodiversity and indigenous communities.

TORONTO
APRIL 30 TO MAY 02, 2019
ENERCARE CENTRE

