

Official Gourm.it partner from 07-03-2003



## The history

The Senga farm is an agritourism farm just outside Mantua, a pleasant place to refresh oneself while enjoying extraordinary local gastronomic products. In addition to the preparation of cold cuts, fresh pasta and traditional handmade dishes, the Senga farmhouse produces countless mustards, compotes and jams.



## The products

Without betraying the original identity of the product, innovative mustards, jams and compotes have been conceived and produced, some of which are classic and immediately pleasing, while others are more unusual, to be savored and interpreted by indulging in the choice of possible combinations.



## Best-seller

One of them is apple and pumpkin mostarda: it is the result of the lucky encounter of two simple fruits that together give life to a full-bodied and chromatically pleasant mostarda. Excellent to be tasted with Piedmontese Tome, Taleggio and smoked cheeses.



*"Senga's extra mustards and jams are the meeting point between a genuine enthusiasm for the fruits of the Mantuan land and the desire to enhance them by preserving the purity of their flavors with a touch of creativity."*