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Gianduia chocolate cream - cl 50

Bottega Creams, soft and velvety on the palate, are made special by a unique taste. Quality and accurate selection of ingredients, Italian pastry tradition and the long-standing experience of our company meet to create an exceptional product. Gianduia Bottega is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterized by an intense aroma of Gianduia chocolate.

Production Area: Veneto

Characteristics:

Gianduia chocolate was born in Piedmont in 1806 when the Piedmontese master confectioners, due to the high cost of cocoa, decided to replace it in part with roasted and finely ground hazelnut paste. Thus was born a chocolate with an intense and elegant taste with a typical bouquet of cocoa and hazelnut that we find in Gianduia Bottega, a cream characterized by a velvety sweetness, produced using selected ingredients such as cream obtained exclusively from Alpine milk. The addition of grappa gives this product a particular aromaticity that makes it unique and unmistakable.

Organoleptic Characteristics:

Color and Appearance: Brown with cream hues.

Bouquet: Intense aromas of cocoa and hazelnut, typical of Gianduia chocolate.

Taste: Soft, velvety, with a distinctive and appealing taste, on the palate it is characterized by an intense and persistent aromaticity balanced with the sweetness of milk cream.

Chemical Characteristics:

ABV: 17%

Serving Temperature: 3° C

Serving Suggestions: Thanks to its moderate alcohol content, it is particularly suited for sweetening the palate. Best served cold, it is perfect not only after meals, but also at any time of the day. It is used as an ingredient in cocktails and, thanks to its touch of alcohol, is ideal with ice cream.

Enjoy it within: 30 months.

Recommended Glass: Tumbler.

Awards

91/100 Points - Wine Enthusiast Magazine - USA (2016)

Premio Villani - Accademia Italiana della Cucina - Italy (2002)

Gold Award - International Wine & Spirit Competition - UK (2003)

