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Cappuccino 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. Cappuccino is a creamy liqueur, pleasantly sweet and with a moderate alcohol content, characterised by unmistakable hints of milk and coffee.

Production Area: Veneto

Characteristics:

Cappuccino is a drink made of coffee and steamed milk. In Italy, the country where it is most widespread, it is traditionally consumed during the morning, at breakfast or after breakfast, never during meals. Historically, the invention of this famous Italian beverage is attributed to the Capuchin friar Marco d'Aviano (1631-1699). Story goes that, when he was in Vienna, the friar entered a café and, unable to drink the coffee so strong, asked for something to sweeten it. They brought him some milk and the liquid turned lighter, thus becoming of the same colour as the religious habit of the monk. "Kapuziner!" exclaimed the patrons of the place. During the 18th century, the drink spread mainly in Friuli Venezia Giulia and throughout the Austro-Hungarian Empire. At the end of the same century, the cappuccino trend had focused on the manual preparation of milk foam; but it was only at the beginning of the 20th century, with the introduction of the first espresso machines on the market, that the drink began to take its proper appearance, thanks to the preparation of milk foam through the steam spout. This is a made in Italy quality product, which is also more widespread than espresso because it is sweeter. Cappuccino Bottega is produced with milk of the Alps, which is left to cook for a long time with various selections of coffee. These are fine Arabica varieties of Ethiopian origin. The African country, whose morphology is characterised by rugged mountains and extensive plateaus, is considered the cradle of coffee. With the addition of sugar, Cappuccino Bottega gains a touch of balanced sweetness and pleasant creaminess.

Organoleptic Characteristics:

Color and Appearance: Caffelatte colour, with highlights ranging from bright brown to hazelnut

Bouquet: Harmonious balance between coffee and milk, with hints of toasted cereals, caramel, cocoa, vanilla and final notes of flowers and dried fruit.

Taste: Captivating, seductive and persuasive, the notes of cream stand out on the palate, accompanied by the moderately bitter taste and the balanced acidity of coffee.

Chemical Characteristics:

ABV: 15%

Serving Temperature: 3° C

Serving Suggestions: Thanks to its moderate alcohol content, it is particularly appreciated if served cold at the end of a meal to delight the palate, to accompany coffee or to complete cream-based ice creams. Finally, it can be used as an ingredient for the preparation of delicious cocktails.

Enjoy it within: 30 months.

▼ **Recommended Glass:** Tumbler.

