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### Dark Gianduia 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 Fondente Bottega is a creamy liqueur, moderately sweet and with a low alcohol content. It is characterized by a pronounced dark chocolate flavour and strong hints of hazelnut, which increase the aromatic intensity of this 'dark' version of the traditional Gianduia.

**Production Area:** Veneto

**Characteristics:**

Gianduia chocolate originated in Piedmont in 1806 when the Piedmontese pastry chefs, due to the high costs of cocoa, decided to partially replace it with a paste of roasted and finely ground hazelnuts. That produced a chocolate with an intense and elegant taste with a characteristic bouquet of cocoa and hazelnut. Originally the Turin maître chocolatiers also created a 'dark' version of Gianduia, enriched with dark chocolate, which conquered the palates of the purists of gods' food. Dark Gianduia chocolate is produced by grinding hazelnuts until a creamy mixture is obtained, and by subsequently adding cocoa paste, cocoa butter, and cocoa powder to it. Gianduia Fondente Bottega, which offers all its original aromatic power, is a velvety cream produced with selected ingredients, including Sicilian hazelnut paste, with different roasts in order to express its full potential, and Santo Domingo cocoa, to enhance the fruity and floral hints that characterize quality dark chocolate. The balanced mix of hazelnut paste and cocoa has been expertly studied to enhance the typical hints of Gianduia. The absence of milk or milk derivatives is motivated by the desire to create a vegan product.

**Organoleptic Characteristics:**

**Color and Appearance:** Brown with reddish shades.

**Aroma:** Complex bouquet of expertly toasted hazelnuts and delicious dark chocolate, with floral and exotic fruit hints

**Taste:** Soft, velvety, and seductive on the palate, it is characterized by the intense and persistent aroma, determined by the balanced mixture of hazelnut paste and cocoa, allowing you to fully appreciate the flavour of hazelnut and dark chocolate, which identify this product.

**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.

