



PRESS RELEASE

GIANDUIA FONDENTE: THE LATEST CREATION AMONG BOTTEGA'S CREAMS

Giandua Fondente is the latest proposal from Bottega, which joins the already wide range of creamy liqueurs. It is a product with great personality, characterised by a low alcohol content and a marked taste of dark chocolate. The distinct hints of hazelnut increase the aromatic intensity of this "dark" version of the traditional Giandua.

Giandua chocolate originated in Piedmont in 1806 when Piedmontese master confectioners, due to the high cost of cocoa, decided to partially replace it with finely ground roasted hazelnut paste. The result was a chocolate with an intense, elegant flavour and a typical cocoa and hazelnut bouquet. Originally, Turin's maître chocolatiers also created a 'dark' version of Giandua, enriched with dark chocolate, which won over the purists of the food of the gods.

To obtain Dark Giandua chocolate, hazelnuts are grinded into a creamy mixture; then cocoa paste, cocoa butter and cocoa powder are added. Giandua Fondente Bottega, which fully reproduces its typical aroma, is a velvety cream, produced using selected ingredients. Among them, Sicilian hazelnut paste, with different toasting to express its full potential, and Santo Domingo cocoa, to enhance the fruity and floral notes typical of quality dark chocolate. The well-balanced mix of hazelnut paste and cocoa has been carefully studied to enhance the typical notes of Giandua. The absence of milk or milk derivatives is motivated by the desire to create a vegan product.

Giandua Fondente is a soft, velvety and seductive liqueur to be served cold at the end of a meal. It is also excellent as an accompaniment to dry pastries, butter biscuits and cream-based ice-cream, and a tasty ingredient for the preparation of delicious cocktails.

The original bottle with its characteristic oval shape has a capacity of 50 cl and recalls the shape of Easter's chocolate eggs.

Bottega

Bottega company, run by Barbara, Sandro and Stefano Bottega, is both a winery and a distillery. Founded in 1977 by Aldo Bottega under the name Distilleria Bottega, the company is based in Bibano di Godega (TV), 50 km north of Venice. Here grappas, wines and liqueurs are produced for a high and medium-high level target.

Its grappas, marketed under the Alexander and Bottega brands, include fine selections of single-variety grapes and distillates aged in barriques. The Bottega wine range includes Prosecco, among which the well-known Bottega Gold, and other sparkling wines with great personality. Amarone, Ripasso, Brunello di Montalcino and other great reds are produced in two directly managed wineries in Valpolicella and Montalcino. Bottega's offer is completed by the Creams & Liquors line, with a wide range of fruit and cream liqueurs, including Limoncino, Giandua and Fiordilatte. Bottega distributes its products in 150 countries worldwide.



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