

## 'Bach' gift box

### Traditional Colomba with Amaretto liqueur:

- Weight: 1 kg.
- Ingredients: Soft **wheat** flour, candied orange peel (orange peel, glucose-fructose syrup, sugar), **butter**, icing (sugar, sweet **almond** flour, sunflower oil, potato starch, **egg** white), pasteurised **egg** yolk, sugar, water, liquid yeast (soft **wheat** flour, water), amaretto cookie crumble[sugar, **apricot kernels**, **egg** white, **lactose** and **milk** proteins, raising agent: sodium hydrogen carbonate, natural flavouring (**sulphites**)], acacia honey, **almonds**, Disaronno Amaretto 28° (0.5%) (water, sugar, alcohol, flavourings, glucose syrup), ground candied orange peel (orange peel, sugar, glucose-fructose syrup, acidifier: E330), salt, skimmed **milk** powder, **barley** malt [malt extract (**barley** malt, water), soft **wheat** malt flour], vanilla-based preparation (vanilla seeds, vanilla extract).  
**May contain peanuts, soy, other nuts, celery, mustard, sesame seeds, lupins.**
- Average nutrition facts per **100 g**: Energy 1424kJ/341 kcal, Fats 19g (of which saturates 9,07g), Carbohydrates 37g (of which sugars 21g), Protein 5,4g, Salt 0,1g.

### 'Da Vittorio Selection' paccheri pasta

- Weight: 400 gr.
- Ingredients: Durum **wheat** semolina, water. The product contains **gluten**.  
Country of wheat cultivation: Italy. Milling country: Italy.
- Average nutrition facts per **100 g**: Energy 1533 KJ / 365 kcal, Fat 1,1 g, (of which saturates 0,22 g), Carbohydrates 75 g (of which sugars 3,6 g), Fibre 2,5 g, Protein 13,4 g, Salt 0,01 g.

### Tomato sauce:

- Weight: 800 gr.
- Ingredients: San Marzano from Agro Sarnese tomato – Nocerino D.O.P. (66%), Pachino I.G.P. tomato (19%), extra virgin olive oil, yellow datterino cherry tomato (5%), salt, flavours (celery), pepper, garlic, sugar. Origin of the tomato: Italy.  
**May contain gluten, crustaceans, eggs, fish, peanuts, soy, milk, nuts, mustard, celery, sulphites, lupins, molluscs.**
- Average nutrition facts per **100 g**: Energy KJ 372/ kcal 90, Fat 7,2 g (of which saturates 1,2 g), Carbohydrates 4,8 g (of which sugars 3,1 g), Protein 1 g, Salt 0,5 g.

### Parmigiano Reggiano:

- Weight: 200 gr.
- Ingredients: **Milk**, salt, rennet.
- Average nutrition facts per **100 g**: Energy KJ 1633 / kcal 392, Fat 28,4 g (of which saturates 19 g), Carbohydrates 0 g (of which sugars 0 g), Protein 33 g, Salt 1,6 g.

### Guttiau bread:

- Weight: 250 gr.
- Ingredients: Re-milled durum **wheat** semolina, olive oil, brewer's yeast, salt.
- Average nutrition facts per **100 g**: Energy 1972 KJ / 469 kcal, Fat 17 g (of which saturates 3.0 g), Carbohydrates 68 g (of which sugars 1 g), Protein 11 g, Salt 2 g.

#### **Baltic Sea sprats in oil:**

- Weight: 100 gr.
- Ingredients: Smoked sprats (*Sprattus sprattus*) (**fish**) (70%), cold-pressed rapeseed oil (28,6%), salt.
- Average nutrition facts per **100 g**: Energy 1152 kJ/279 kcal, Fats 26 g (of which saturates 4.6 g), Carbohydrates 0 g (of which sugars 0 g), Protein 11.2 g, Salt 1.4 g.

#### **Sicilian eggplant caponata:**

- Weight: 190 g.
- Ingredients: Eggplants (47%), tomato sauce (tomatoes\*, salt), **celery**, onion, sunflower seed oil, tomato paste (tomato\*, salt), green olives (olives, citric acid), extra virgin olive oil, white wine vinegar (**sulphites**), capers\*, sugar, salt. \*Origin: Sicily.
- Average nutrition facts per **100 g**: Energy 679kJ/164kcal, Fats 15g (of which saturates 3g), Carbohydrates 6g (of which sugars 5g), Protein 1.3g, Salt 1.2g.

#### **Taggiasca pitted olives:**

- Weight: 200 gr.
- Ingredients: Pitted Taggiasca olives (60%); extra virgin olive oil (40%); salt; acidity regulator: lactic acid, citric acid.
- Average nutrition facts per **100 g**: Energy 1329 kJ/323 kcal, Fats 35g (of which saturates 5g), (Carbohydrates 0g (of which sugars 0g), Proteins 2g, Salt 2g.

#### **'Franciacorta Brut Cuvée – Prestige Azienda Agricola Ca' del Bosco':**

- Bottle size: 0,75 l.
- Allegens: Contains **sulfites**.
- Denomination: Franciacorta.
- Grape varieties: Chardonnay 82%, Pinot Bianco 1.5%, Pinot Noir 16.5%.
- Vineyards of origin: 170 Chardonnay vineyards, with an average age of 28 years, located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano. 5 Pinot Bianco vineyards, with an average age of 29 years, located in the Municipality of Passirano. 43 Pinot Noir vineyards, with an average age of 19 years, located in the municipalities of Erbusco, Provaglio d'Iseo and Passirano.
- Assembly. 68% 2020 harvest wines, 29% 2019 reserve wines, 3% 2018 2020 reserve wines.
- Draft: From April to June of the year following the harvest.
- Average aging on yeasts: On average 25 months.
- Type of flavour: "Extra Brut" Dosage at disgorgement
- Sugar intake equal to 1.0 grams/litre - .



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- Analytical data at disgorgement: Alcohol 12.5% Vol.; pH 3.05; Total Acidity 6.90 grams/litre;  
Volatile Acidity 0.29 grams/litre

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