

'Rossini' gift box

Milano Panettone:

- Weight: 1 kg.
- Ingredients: **Wheat** flour, **butter** (pasteurized **cream**, lactic ferments), water, sultanas, pasteurized **egg** yolk, sugar, candied orange peel (fresh orange peel, glucose-fructose syrup, sugar, lemon juice concentrate), sourdough starter (**wheat** flour, water), candied cedar peel (cedar peel, glucose-fructose syrup, sucrose, lemon juice concentrate), acacia honey, orange paste (orange peel, sugar, glucose-fructose syrup, acidifying agent: E330), salt, **barley** malt [malt extract (**barley** malt, water), **wheat** flour malt], vanilla (vanilla seed, vanilla extract), Tonka bean.
This product may contain peanuts, soy, nuts, celery, mustard, sesame seeds, and lupins.
- Average nutrition facts per **100 g**: Energy 1548 kJ/370 kcal, Fats 17g (of which saturates 10g), Carbohydrates 46g (of which sugars 26g), Protein 6g, Salt 1,3g.

Soft white chocolate nougat with almonds and pistachios:

- Weight: 250 g.
- Ingredients: Raw **almonds** (32%); honey; granulated sugar; **pistachios** (11%); white chocolate (8%) (sugar, cocoa butter, whole **milk** powder, skimmed **milk** powder, emulsifier: **soy** lecithin); water; **egg** white; glucose; lemon aroma; vanilla; albumin (**egg** white, stabilizer: E1505). **This product may contain peanuts, gluten, other nuts.**
- Average nutrition fact per **100 g**: Energy 2136kJ/521kcal, Fats 32g (of which saturates 5g), Carbohydrates 42g (of which sugars 39g), Protein 14g, Salt 0.4g.

Cri cri Bon bon:

- Weight: 150 gr.
- Ingredients: White chocolate (sugar, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: **soy** lecithin, natural vanilla aroma); dark chocolate (min. 78.9% cocoa) (sugar, cocoa butter, whole **milk** powder, cocoa paste, emulsifier: **soy** lecithin, natural vanilla aroma); **hazelnut** (20%); nonpareils (sugar, corn starch); Toritto **almonds**; maltodextrin; thickener: gum Arabic; natural food colours: safflower, spirulina and apple concentrate, sweet potato, radish, cherry and apple concentrates, E160, E160a, E162.
May contain gluten, peanuts, and other nuts.
- Average nutrition facts per **100 g** product: Energy 2377 kJ/570 kcal, Fats 38,5g (of which saturates 16g), Carbohydrates 47g (of which sugars 37g), Protein 9g, Salt 0,05g.

Grandma's cookies:

- Weight: 280 gr.

WALNUT AND CHOCOLATE SHORTBREAD: *ingredients:* **wheat** flour, sugar, **milk** chocolate (min. 47% cocoa) (18%) (sugar, cocoa butter, whole **milk** powder, emulsifier: **soy** lectithin, vanilla beans, natural vanilla flavor), **walnuts** (18%), **butter** [pasteurized cream (**milk**), lactic ferments], pasteurized **eggs**, raising agent: baking soda.

Average nutrition facts per **100g** - Energy 2231 kJ/535 kcal, Fats 33g of which saturates 14g, Carbohydrates 50g of which sugars 29g, Proteins 8g, Salt 0,03g.

BUTTER SHORTBREAD: *ingredients:* **wheat** flour, **butter** [pasteurized cream (**milk**), lactic ferments] (27%), icing sugar (sugar, corn starch), corn flour, pasteurized **eggs**, Maldon salt. Average nutrition facts per **100g** - Energy 2135 kJ/511 kcal, Fats 29g of which saturates 17g, Carbohydrates 56g of which sugars 18g, Proteins 6g, Salt 0,1g.

May contain peanuts, other nuts, mustard, sesame seeds, lupins.

Bergeron apricot and Madagascar vanilla jam:

- Weight: 270 gr.
- Ingredients: Rhône-Alpes Bergeron apricot (75%), Alsace crystallised sugar, Madagascar Bourbon vanilla beans (0.2%), gelling agent: fruit pectin, lemon juice.
- Average nutrition facts per per **100 g**: Energy 745 kJ /175kcal, Fats 0,1 g (of which saturates 0,01 g), Carbohydrates 43 g (of which sugars 43 g) , Protein 0,6 g, Salt 0,01 g.

Moscato d'Asti Ca' Du Sindic 2021 – Sergio Grimaldi:

- Bottle size: 0,75 l.
- Allergens: Contains **sulfites**
- Grape varieties and percentage: 100% white Moscato
- Average age of the vineyards: 50 years
- Exposure: south – west
- Slope: 35%
- Altitude: 300 m above sea level
- Soil: marl – sandy
- Training system: Guyot arch
- Number of vines per hectare: 5000
- Average annual production: approx. 55,000 bottles 0.75 l – 50 magnums 1.5 l
- Harvest: a hand in the box towards the beginning of September
- Characteristics: straw yellow in colour, the nose offers fresh and floral scents. Its sweetness, balanced and never cloying, is supported by good acidity and persistent length of taste. It finds an excellent harmony with dry pastries and the classic hazelnut cake from the Langhe. But it doesn't just go well with desserts, it can also be an excellent aperitif or a



pleasant interlude.

- Store vertically.
- Serving temperature: 5° – 7° C