

PANETTONE AL PISTACCHIO IN SCATOLA



CODE	95028
COUNTRY OF ORIGIN **	Italy, Friuli Venezia Giulia
WEIGHT	800 g

**** ATTENTION: the origin of the raw material may be different**

Delicious pistachio panettone, in an elegant box

DESCRIPTION	Panettone made with Bronte DOP pistachio paste, white chocolate glaze and pistachio grains
APPEARANCE	Soft when cut, the paste has a good alveolation and has a golden-green colour; the surface is covered with chopped pistachios
TASTE	Sweet but never cloying, with a good balance of pistachio
PRODUCER	FORNO FOLLADOR - PRATA DI PORDENONE (PN) - FRIULI VENEZIA GIULIA
OUR SELECTION	For our first steps in the world of Christmas leavened products, we could only ask to Forno Follador with which we have established a solid relationship: a selection that satisfies the expectations of lovers of great classics, such as Traditional Panettone or Pandoro, but also some less traditional proposals, such as the Panettone with Pistachio or the one with Chocolate and Amarene. For everyone, one common denominator: careful selection of raw materials, processing of fresh mother yeast and respect for traditional leavening times
CURIOSITY	For everyone, a single common denominator: careful selection of raw ingredients, processing of fresh sourdough, and respect for traditional rising times
SUGGESTIONS	We could choose, for example, to pair it with a Recioto della Valpolicella, a Sagrantino Montefalco Passito, or the rare Moscato di Scanzo, or even a warm, naturally sweet or Passito Primitivo di Manduria