ITALFOODS
CHRISTMAS CATALOG
BUON NATALE
Bauli
PANETTONE
GLUTEN FREE
2016

Bauli®
AUTHENTIC ITALIAN

In 1922, Ruggero Bauli opened his business in Verona, Italy – Veneto region - using only traditional recipes, rich with simple goodness. His bakeshop grew in renown for its soft, fragrant Italian holiday cakes, especially the Panettone with its delicious blend of raisins and glazed orange peel. BAULI'S Panettone is made with wholesome ingredients and is naturally leavened, resulting in wonderful flavor and an unusually long shelf life without the addition of any chemical additives or preservatives.

The BAULI family has continued to produce their cakes in the same time-honored manner and still uses the traditional long-rising methods allowing their Panettone the time it needs to reach perfection. They are now known as Italy's best selling Panettone.

Il PANETTONE di MILANO

Traditional Panettone with butter, eggs, raisins and candied orange peel. Preservative free, it is leavened using a "mother dough" that allows it to rise naturally keeping it fresh, moist and delicious throughout the holiday season.

ITEM# 110625 6 / 750 gr.

IL PANETTONE di MILANO - MINIS

Individually wrapped Panettone in a 12 pack display case.

ITEM# 110627 4 x 12/100 gr.
(48 TOTAL)

Il PANETTONE di MILANO

GLUTEN FREE

Bauli picks the finest gluten-free ingredients to give the best taste of Italian Holiday Tradition. Bauli gluten-free Panettone is fragrant, rich in real butter, filled with raisins and soft candied fruit. Now people with special nutritional needs have a special Italian treat to taste!

NEW

ITEM# 110623 6 / 400 gr.

SOLD BY THE CASE ONLY

IL PANDORO di VERONA

A traditional Christmas bread from Verona that is baked with fresh butter and egg yolks with no raisins or candied orange. It is baked in a special star-shaped mold which adds a festive look to the holiday table.

ITEM# 110643 8/750 gr.

IL PANDORO di VERONA - MINIS

Individually wrapped Pandoro in a 12 pack display case.

ITEM# 110645 4 x 12/90 gr.
48 TOTAL

FIASCONARO

Celebrating over 60 years of tradition & innovation

Over the centuries Sicily has been celebrated for the quality of its pastries. FIASCONARO, a family run company, continues that ancient tradition through three generations of master confectioners. FIASCONARO uses only authentic recipes and the ingredients are the finest to be found in the region - fragrant citrus fruit, tender almonds and pistachios, and plump raisins. FIASCONARO'S baked products are distinguished by a natural leavening process, a slow fermentation method which lasts as much as 36 hours. Their respect for the pure flavors of locally grown produce, a seasonal sensibility, and an unshakable faith in tradition has resulted in success both at home and internationally.

PANETTONE TRADIZIONALE

Traditional Panettone with raisins and candied orange peel. Flavored with Marsala and Zibibbo wines.

HAND WRAPPED

ITEM #110360 12 / 500 gr.

HAND WRAPPED

ITEM #110361 12 / 750 gr.

ITEM #110365 12 / 1 kg.

PANETTONE TRADIZIONALE

Traditional Panettone with raisins and candied orange peel.
Flavored with Marsala and Zibibbo wines.

PANETTONE PRESTIGE

ITEM #110370 6 / 1 kg box

NEW

PANETTONE ESSENZIALE

ITEM #110373 6 / 1 kg box

SOLD BY THE CASE ONLY

PANETTONE AL CIOCCOLATO

Traditional Christmas bread with chocolate chips.
Covered in icing sugar. No fruit.
Hand wrapped.

ITEM #110390 12 / 500 gr.

ITEM #110393 12 / 750 gr.

PANETTONE CIOCCOLATO

NEW

PANETTONE CIOCCOLATO PRESTIGE

Chocolate Panettone with chocolate bits, topped with icing sugar.
No fruit inside.
ITEM #110395 6 / 1 kg. box

NEW

PANETTONE NERO SUBLIME

Decadent Christmas bread filled with rustic chocolate made in the traditional way from Modica, Sicly and Fragoline di Bosco – Strawberries - all topped with a dark chocolate glaze and Modica chocolate drops.

Hand wrapped with an artisanal motif.

ITEM #110397 6 / 820 gr.

PANETTONE MANDOR D'AVOLA

Christmas bread with raisins topped with Avola almond icing.

Hand wrapped.

ITEM# 110420 12 / 750 gr.

PANDORATO

(Pandoro)

Pandoro topped with powdered sugar and sugar drops. No fruit.

Hand wrapped.

ITEM #110348 12 / 750 gr.

IL DOLCE PRESEPE

Traditional cake with candied orange peel and raisins soaked in Marsala and Zibibbo wine. Includes Nativity statues in white chocolate.

ITEM #110443 1 / 1.7 kg

PANETTONE TRADIZIONALE - MAXIMUS

Traditional Panettone with raisins and candied orange. Flavored with Marsala and Zibibbo wines.

HAND WRAPPED

ITEM #110372 1 / 5 kg

IL TORRONE SICILIANO

MAGNUM

2.5 KG

Classico w/Almonds & Bronte Pistachios	ITEM# 097126
Dark Chocolate w/Almonds & Bronte Pistachios	ITEM# 097136
Orange w/Almonds & Bronte Pistachios	ITEM# 097161
Lemon w/Almonds & Bronte Pistachios	ITEM# 097171

LE LOGGE

Nestled in the heart of Tuscany in Massa Marittima, near Siena, you'll find the master bakers of LE LOGGE. Their dedication to follow ancient recipes, allows them to preserve the flavors and aromas of the past.

LE LOGGE uses only the finest of ingredients to produce the Panettone and Panforte that distinguish this region. Panforte, the aptly named "strong-bread" of Siena, is a dense mix of almonds and candied fruit sweetened with honey and spices. There are references to the Crusaders carrying Panforte with them on their quests proving the durability of this sweetbread.

PANETTONE BASSO

Traditional Christmas bread with raisins and candied orange peel.

Hand wrapped in Blue Foil

ITEM# 110106 6 / 1 kg.

Le Logge
IL GUSTO DELLA TRADIZIONE TOSCANA

EVA & BISCITA PANFORTE
VEGAN & ORGANIC

Le Logge Organic Panforte Margherita and Panforte con Fichi Secchi are dense, traditional Tuscan fruitcakes. They have a history dating back centuries that originated in Siena, Italy. They are full of organic nuts, spices, candied fruits, and honey. Today Panforte is served throughout the holidays as a dessert, or served with cheese and fresh fruits. Pairs wonderfully with an Italian Vin Santo. Le Logge uses rare spices and wood fired ovens.

Hand wrapped in paper.

VEGAN & ORGANIC
PANFORTE MARGHERITA

Traditional Panforte with almonds and candied fruit dusted in Powdered Sugar.

HANDWRAPPED

ITEM #110111 12 / 220 gr.

VEGAN & ORGANIC
PANFORTE CON FICHI SECCHI

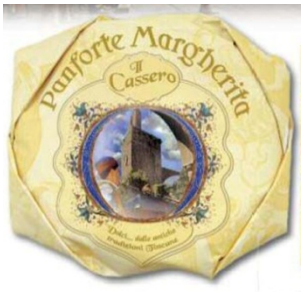
Organic Dried figs are ground with almonds, hazelnuts, and spices in this delicious Panforte.

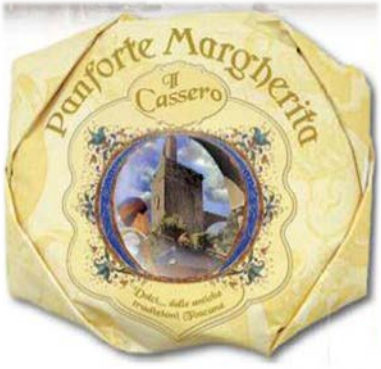
ITEM #110128 12 / 220 gr.

HANDWRAPPED

IL CASSERO PANFORTE

Panforte is a dense, traditional Tuscan fruitcake filled with nuts. It has a history dating back centuries. Le Logge uses rare spices and wood fired ovens. Today it is served throughout the holidays as a dessert, or served with cheese and fresh fruits. Pairs wonderfully with an Italian Vin Santo.





PANFORTE MARGHERITA

(PANFORTE BIANCO)

Traditional Panforte with almonds and candied fruit dusted in Powdered Sugar and packaged in a decorative box or hand wrapped in a pretty paper.

ITEM #110107	30 / 100 gr.	BOX
ITEM #110110	12 / 250 gr.	BOX
ITEM #110115	12 / 450 gr.	PAPER WRAP
ITEM #110127	1 / 5 kg.	PAPER WRAP

NEW

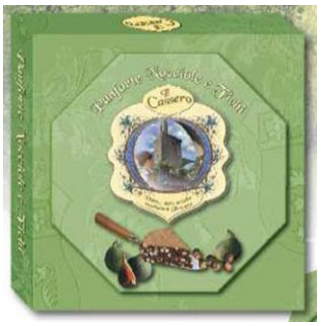
PANFORTE TRIO

A lovely gift bag of three delicious 100 gr. Panforte from Il Cassero. Traditional Panforte Margherita, fragrant and slightly spicy Panpepato and dense and richly flavored Nocciole and Fichi.

ITEM #110105 6 / 300 gr.

PANFORTE NOCCIOLE e FICHI

Hazelnut & Fig Panforte



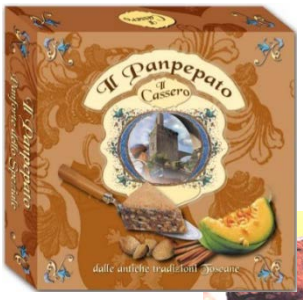
ITEM #110129 12 / 250 gr. BOX

ITEM #110130 12 / 400 gr.

Hand Wrapped in rustic Butcher Paper with Twine

ITEM #110133 1 / 5 kg.

Hand wrapped in decorative paper.



IL PANPEPATO

(SPECIALE NERO)

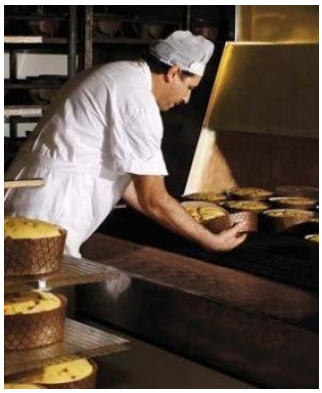
Traditional Panforte topped with dark Cocoa Powder.

ITEM #110140 12 / 250 gr. Box

PANFORTE CIOCCOLATO e CILIEGE

Chocolate Panforte with almonds, hazelnuts candied orange & lemon peels, candied cherries, and spices all covered with dark chocolate.

ITEM #110160 12 / 250 gr.



LAVORAZIONE ARTIGIANALE

rustichella d'abruzzo

Gaetano Sergiacomo, the maternal grandfather of Gianluigi and Stefania Peduzzi, founded RUSTICHELLA D'ABRUZZO in 1924. He was the eldest of seven brothers and decided to start making pasta in Penne in the province of Pescara. Over the years, activity gradually developed, maintaining homemade production until 1980 (the year the name was changed to Rustichella d'Abruzzo).

It is a known fact that true craftsmen are very meticulous. Rustichella d'Abruzzo is no different, whether they are producing their famous Pasta or creating their seasonal Panettone. They achieve this quality control with careful checks in all of the production phases, starting with the selection of excellent raw ingredients.

CLASSIC PANETTONE

Traditional Panettone made with raisins, candied citron and laced with a hint of vanilla.

ITEM# 110170 6 / 750 gr.

CHERRY PANETTONE

Traditional Panettone studded with delicious Italian black cherries.

ITEM# 110180 6 / 750 gr.

FIG & CHOCOLATE PANETTONE

Delicious chunks of chocolate and figs are mixed throughout this fantastic cake.

ITEM# 110190 6 / 750 gr.

TRE MARIE

TRE MARIE, located in the city of Milan in the Lombardia region of Italy, has been in business since the early 1800's and is one of the most recognized producers of Panettone. Their products are still hand-made in the traditional style…the leavening alone takes 3 days…and only the finest, all natural ingredients are used.

TRE MARIE offers another famous Christmas bread, Pandoro, distinguished by its beautiful star shape. Although Pandoro is similar to Panettone in that they both are yeast-risen, enriched doughs, the former does not have the addition of any dried or candied fruit and it is always dusted with a liberal sprinkling of powdered sugar encouraging its resemblance to a Christmas tree dusted with snow.

CLASSIC PANETTONE - BOX

Traditional Panettone made with raisins, candied citron and laced with a hint of vanilla.

ITEM# 110210 12 / 750 gr.

NEW

NEW

CLASSIC PANDORO - BOX

A traditional Christmas bread that is baked with fresh butter and egg yolks with no raisins or candied orange.

ITEM# 110215 12 / 1 kg.

Since 1858, Antico Mattei has been producing Italian sweets in Prato, Tuscany. It has been run by the Pandolfini family for three generations. Well-known in Tuscany, Antico Mattei still uses the traditional recipes and methods that have been handed down over the years.

BISCOTTI di PRATO

Packaged in traditional blue packaging, tied with string. Ubiquitous in every gourmet shop in Florence. A delicious, traditional Tuscan treat. A simple sweet, using the best ingredients. Made with flour, eggs, sugar, almonds, and pine nuts. Serve with Vin Santo.

#090795 12 x 250 gr.

Cantucci with Dark Chocolate Chunks

Packaged in a beautiful red bag, tied with string. Ubiquitous in every gourmet shop in Florence. A delicious, traditional Tuscan treat with a little twist. A simple sweet, using the best ingredients. Made with flour, eggs, sugar, and the finest dark chocolate. Serve with Vin Santo.

#090810 12 x 250 gr.

MANICARETTI AUGUST 12TH PRE-ORDER DEADLINE

Calvisius CAVIAR

Caviar Calvisius is produced in Calvisano, a typical small town in a valley of Brescia, where precious and pure water sources support the farming of sturgeon; the White Sturgeon, the "prince fish" of high-end restaurants and exquisite, and exclusive Beluga are part of this prestigious species.

In all its complexity, the secret is actually quite simple: just as the quality of champagne is first and foremost given by the type of vine, the quality of Calvisius sturgeons is also closely linked to the habitat in which they grow and breed. Indeed, the utmost attention and care is paid to ensure the natural environment remains uncontaminated.

The unique flavor of all Calvisius products can be considered among the most prestigious and exclusive delicacies of world gastronomy; those who embark on this journey will appreciate the unforgettable experience.

SIBERIAN CAVIAR

Siberian Classic caviar is obtained from the Siberian sturgeon. This fish produces a medium-grained caviar, takes approximately 7 years to reach maturity and is considered one of the most precocious species. The color range of its pearls is quite wide, varying from dark grey to light brown. Its texture is rather smooth and delicate and appears slightly wet with a pleasing translucent effect. This caviar with its full and decisive flavor satisfies even the most sophisticated palates, which can enjoy its distinctive dried fruit aromatic notes and a delicate iodine taste. The Royal Siberian has a lighter, more sought after color and a larger grain size than the Classic Siberian.

CLASSIC #635095 1/1 oz. CLASSIC #635097 1 /4.4 oz.
ROYAL #635090 1/1 oz.

CAVIAR TRADITION

Since 1992, Calvisius Tradition is the name of the first sustainable caviar in the world and today, as then, is made using only the roe of White sturgeon. At least 12 years are needed to see these precious black pearls mature. The unique characteristics of the Tradition range are still today considered the benchmark in the world of fresh caviar. Calvisius Tradition is one of the highest examples of Italian expertise and craftsmanship in the luxury food sector. The caviar has large-grain eggs (between 2.7mm and 3.0mm), the roe is homogenous and compact and gives off an unmistakable lightly fruity taste with a distinctive nutty hint. The extreme delicacy of this product can be appreciated in full due to its low salt content (a true Malossol). The roe varies from dark grey to hues of golden amber.

ITEM #635110 1 X 1 oz.

Calvisius CAVIAR

CAVIAR OSCIETRA CLASSIC

Characterized by a firm egg, dark brown in color with a golden hue and having a rich, nutty, creamy flavor. Originated by the Acipenser Gueldenstaedtii, or Russian Sturgeon this was historically the most popular caviar for its taste. Serve atop blinis, mashed potatoes, oat cakes or unsalted water crackers.

#635120 1 x 1 oz.

CAVIAR OSCIETRA ROYAL

Oscietra Royal is rigorously selected from the finest quality Russian Sturgeon roe and prepared using the traditional Malossol recipe*. It takes approximately 10-12 years to harvest these large grain pearls (2.8 mm - 3.2 mm) with their velvet smooth and compact texture and distinctive bronze hues. The egg membrane is thick and firm, colors varying from brown to dark brown with shades of golden amber. The flavor is delectable and complex, its aroma evokes the smells of the sea. It is an exceptionally high quality caviar with pleasant intense nutty notes accompanied by a long lasting buttery flavor. *Malossol is the Russian term for low salt content, usually below 4%.

ITEM #635130 1 X 1 oz.

LINGOTTO

Lingotto of Calvisius Caviar (100% caviar), is a product born from an innovative dehydration process, which bears witness to the great commitment of Calvisius in research and development and creativity and highlights Italian food design which is world renowned. Fresh "Tradition" caviar is placed between blocks of oak wood and formed into the shape of a gold bullion. It is then aged for about two months. After this ageing, the Lingotto acquires its distinctive character while keeping the refined sensory properties of the original caviar. At this time it is ready to be cut, sliced or grated over a variety of innovative dishes.

ITEM #635135 1 X 1.41 oz.
ITEM #635140 1 X 3.17 oz.

The "Chiostro di Saronno" is an ancient Franciscan cloister located in the center of the town of Saronno, Lombardy, Italy. This is where the Lazzaroni family keep their prestigious recipes. Their Panettone are created with a passion to obtain the highest quality products with particular attention to the authenticity of the highest quality ingredients possible.

NEW

PANETTONE MILANO – MINI TIN

Traditional Christmas Panettone, leavened for over 36 hours, filled with raisins and candied orange peel.

ITEM #110193 18 / 100 gr.

NEW

PANETTONE MILANO – PATTINATORI TIN

Traditional Christmas Panettone, leavened for over 36 hours, filled with raisins and candied orange peel.

ITEM #110197 5 / 750 gr.

PANETTONE AMARETTO

Traditional Christmas bread, leavened for over 36 hours, filled with an Almond Amaretto cream and topped with dark Chocolate bits and Amaretti crumbles. No raisins or dried fruit.

Hand wrapped.

ITEM #110198 9 / 750 gr.

PANETTONE LIMONCINO

Panettone filled with Limoncello cream, with candied lemon peels. No raisins. A naturally leavened, oven baked Panettone.

Hand wrapped.

ITEM #110200 9 / 750 gr.

NEW

PANETTONE SAMBUCA with COFFEE CHOCOLATE CHIPS

Traditional Christmas bread, leavened for over 36 hours, filled with an anise flavored Sambuca cream and coffee flavored chocolate chips. No raisins or dried fruit.

Hand wrapped.

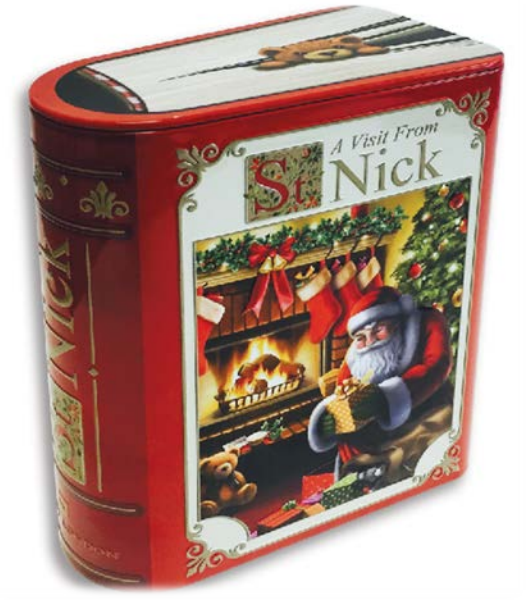
ITEM #110202 9 / 750 gr.

NEW

PANETTONE MARRONS GLACES

Traditional Christmas bread, leavened for over 36 hours, filled with Marrons Glaces, candied chestnuts and raisins. No candied fruit.
Hand wrapped.

ITEM #110205 9 / 750 gr.



ST. NICK BOOK TIN

SOFT CHOCOLATE AMARETTI

ITEM# 089942 6 / 200 gr.

NEW

NEW

CHRISTMAS DOOR TIN

SOFT AMARETTI

ITEM# 089940 8 / 72 gr.

NEW

SANTA CAR TIN

REAL MOVING WHEELS

CRUNCHY AMARETTI

ITEM# 089945 4 / 100 gr.

BISCOTTI VAN TIN

REAL MOVING WHEELS

ITEM# 089954 12 / 100 gr.

CHIOSTRO TRADITIONAL AMARETTI

Classic Amaretti cookies individually sealed in their colorful wrappers. A beautiful treat and a stylish keepsake. From Saronno, near Milan, in the Lombardy region of Italy come these delightful Amaretti. Created in 1741, this unique Italian cookie is recreated today from original family recipes with classic package designs. The Amaretti come in a soft version as well as the traditional crunchy style.

MINI CUBE TIN
ITEM# 089918
12 / 1.76 oz.

CUBE TIN
ITEM# 089920
4 / 8.8 oz.

WINDOW BOX
ITEM# 089925
12 / 5.3 oz.

AMARETTINI TOWER TIN
ITEM# 089910
12 / 8.04 oz.

TOWER TIN
ITEM# 089915
12 / 6.2oz.

SOFT LEMON
TOWER TIN
ITEM# 089960
12 / 6.35oz.

AZIENDA AGRICOLA
CONTI ANNA MARIA

IL COLLE DEL GUSTO

La qualità
per tradizione
dal 1959

In 2012, Antonio della Corte was creating sweet mixes for *gelaterie* and pastry shops and Anna Maria Conti was running a farm, bed and breakfast a few miles north of Rome. In a blend as natural as chocolate and hazelnut, the two combined their talents to produce a line of spreads made with Anna Maria's own extra virgin olive oil and nuts grown on friends' farms.

PISTACCHIOSA - SICILIAN PISTACHIO SPREAD

Extra virgin olive oil lends glossy sheen and velvety texture, but the flavor is all pistachio. The high percentage of Sicilian pistachio paste in this dreamy jarful makes for an intensely nutty flavor and aroma that you'll smell the second you pop open the lid.

#094035 12 x 250 GR

NOCCIOLIVA - SMOOTH HAZELNUT & CHOCOLATE SPREAD

Extra virgin olive oil enhances this silken hazelnut chocolate cream, lending incredible smoothness and luster while allowing rich chocolate flavor and roasted nut aroma to shine through.

#094040 12 x 250 GR

GRANELLONA BRUT - CRUNCHY HAZELNUT & CHOCOLATE SPREAD

Crunchy crushed hazelnuts punctuate a silken chocolate cream. Extra virgin olive oil proves itself an ideal partner, lending incredible smoothness and shine while allowing lovely chocolate flavor and roasted nut aroma to shine through.

#094045 12 x 250 GR

CHOCOLATE & CANDIED ORANGE SPREAD

#90001236 12 x 250 GR

SORRENTO WALNUT & HONEY SPREAD

#90001237 12 x 250 GR

MANICARETTI AUGUST 12TH PRE-ORDER DEADLINE

Cookies con Amore™

handmade italian cookies

High quality, hand crafted, delicious, old-fashion Italian cookies. Cookies con Amore cookies are inspired by recipes that can be traced through five generations of the Polini-Capraro family. Made with the freshest, most wholesome ingredients. No preservatives, no artificial ingredients. Made in California with love by Fernanda Capraro, who comes from a charming little town south of Rome called San Elia.

ASSORTED CHRISTMAS COOKIE PLATE

A delicious collection of Italian style cookies such as Brutti ma Buoni, Wedding cookies, Almondine, Jelly Filled Shortbread, Baci di Dama, Checkerboard, Walnut Thumbprint, and traditional Christmas Cuccidati.

ITEM #091801 10 / 16 oz.

ASSORTED CHRISTMAS COOKIE TIN

A delicious collection of Italian style cookies such as Wedding cookies, Almondine, Jelly Filled Shortbread, Checkerboard, Biscotti, and almond Nonna.

ITEM #091805 12 / 14 oz.

IMAGE COMING SOON

COOKIES CON AMORE OCTOBER 7TH PRE-ORDER DEADLINE

Cookies con Amore™

handmade italian cookies

CHRISTMAS TREE BOX

ASSORTED COOKIES

A bountiful holiday assortment of hand crafted Italian cookies such as biscotti, nonna, jelly, amaretti, pignoli, brutti ma buoni, thumbprint, almondine, Regina sesame, wedding, Ricciareli and more.

ITEM #091795 4 / 1.5 lb

CHRISTMAS TREE WOODEN BASKET

ASSORTED COOKIES

A festive holiday assortment of hand crafted Italian cookies such as biscotti, nonna, jelly, amaretti, pignoli, brutti ma buoni, thumbprint, almondine, Regina sesame, wedding, Ricciareli and more.

ITEM #091797 1 / 3 lb.

COOKIES CON AMORE OCTOBER 7TH PRE-ORDER DEADLINE

ASSORTED CHRISTMAS COOKIE BOX

GLUTEN FREE

Raspberry Linzer, Cornmeal Polentine, Nonnina & assorted Biscottini, and Wedding Cookies. They are all lovingly prepared with a gluten free flour that includes garbanzo bean flour, fava bean flour & tapioca flour.

ITEM #091816 12 / 8 oz.

ASSORTED CHRISTMAS COOKIE BOX

SUGAR FREE

A delightful assortment of Sugar Free cookies including Chocolate Bottoni, Chocolate and Vanilla Cantuccini with Almonds, Nocciole (Hazelnut), and Almondine.

ITEM #091817 12 / 8 oz.

COOKIES CON AMORE OCTOBER 7TH PRE-ORDER DEADLINE

COUFIDOU

The prune, centuries of local tradition. The Gauls grew plum trees but the Romans spread the culture and introduced the technique of drying, method of preservation of the plum which then becomes a prune, all around the Mediterranean Sea. New varieties of plums, the Damson plums, were brought back from Syria to the Agenais by the Crusaders in the XIIIth century.
The monks of Clairac created the "Prune d'Ente" (in old French "enter" means "graft") by grafting on local plum trees. It is a very sweet fruit, bigger, well suited to climate and drying. That is how the "Prune d'Ente" gave birth to the Agen prune. Because they were shipped down the Garonne from Agen, the town associated its name to the prune.
Supported by a centuries-old tradition, the prune is a symbol of the gastronomical heritage and the economic tissue of the Lot-et-Garonne. « Y aller pour des prunes... »
During the XIIIth century, the third crusade failed at the siege of Damas. But this is when the plum seedlings were brought back to France. They were then grafted to local varieties to create the "prunier d'Ente". The phrase "y aller pour des prunes" (go there for nothing) comes from the failure of the crusade and the fruit that were brought back

LES CAPRICES

CHOCOLATE COVERED AGEN PRUNES STUFFED WITH PRUNE MOUSSE & WALNUTS

NEW

6 PCS
#90001228 24 x 100 gr

11 PCS
#90001229 12 x 200 gr

A crispy caramel nougatine base cradles a generous spoonful of prune mousse laced with lemon and vanilla and crowned with a prime half walnut; This entire confection is then enrobed with excellent dark chocolate for one tasteful blast of ecstasy.

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

COUFIDOU

NEW

The stuffed Prunes of Agen (Pruneaux d'Agen Fourrés Saveur Armagnac) from France are a classic holiday delicacy revered by prune lovers all over Europe. Tender, splendid, full-bodied Agen Prunes are de-pitted and filled generously with a smooth purée of their own fruit, which is sweetened and delicately flavored with Armagnac. In France, these prunes are enjoyed as dessert, served with Armagnac or Banyuls wine at the end of a meal. Pruneaux d'Agen Fourrés are also perfect as a sweet foil to cooked game and an out-of-this-world match for blue cheese.

AGEN PRUNES STUFFED WITH ARMAGNAC MOUSSE

6 PCS

#90001230 24 x 150 gr

NEW

Splendid, full bodied Agen Prunes are pitted, dried, gently rehydrated, and—delight of delights—filled generously with a smooth purée of their own fruit, delicately flavored with lemon peel and vanilla. Perfect as a sweet foil to cooked game, as a succulent side to foie gras, or served with Armagnac or Banyuls wine at the end of a meal, these prunes also pair quite nicely with a cup of Mariage Frères tea for an afternoon treat.

AGEN PRUNES STUFFED WITH PRUNE MOUSSE

13 PCS

#90001231 12 x 450 gr

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

Every bottle of Donelli contains the story of a territory, of a family and its passion, and with every glass, one perceives the priceless pleasure of tasting the fruit of its age-old tradition. The skillful vinification techniques used are the inimitable result of experience refined over the centuries by generations of winemakers who have always pursued the same mission: the creation of high quality wines.

LAMBRUSCO 1915 DOC - DOLCE

Vinified in red, with maceration at a controlled temperature. The taking of froth, is extremely slow, and comes from a natural re-fermentation Charmat method. Slightly semi-sweet and nicely fresh, results are perfectly balanced and elegant. The taste of red fruits is exalted by the gentle tannins. Keen harmonious flavor, persistent and vinous with strawberry scents. Grape varietals: 60% lambrusco Marani, lambrusco Maestri e lambrusco Montericco, 30% lambrusco Salamino, 10% Ancellotta.

ITEM #882110 12 / 750 ml.

The origin and the quality are essential for the choice of the fruits. 70% of the fruit used in Francois Doucet's Pate de Fruits come from Provence or neighboring regions: almonds from Provence, hazelnuts from south of France, apricots and quinces from Haute Provence, apples and pears from Alpes du Sud, figs from Var, honey from Provence, tangerines from Corse...The tradition, the quality, and creativity are among the values that built the reputation of the company.

NEW

PATE DE FRUITS – FRENCH FRUIT GELEES

APRICOT, PEAR, MORELLO CHERRY & RASPBERRY

#90001222 6 x 250 gr

François Doucet's Pâtes de Fruits—the quintessential French fruit jelly—contain 51% fruit (most of it local to the region) so when you bite into them you get a luscious taste of ripe summer bounty.

F. Doucet, a family confiserie in its third generation, is in a part of Aix-en-Provence largely untouched by tourism—where you can still hear the wonderful Provençal accent.

F. Doucet makes their pâtes de fruits in small batches, stirring the fresh fruit pulp in copper cauldrons and hand-packing the sugar-dusted jellies.

NEW

PATE DE FRUITS

RASPBERRY FRUIT SQUARES

#90001223 9 x 90 gr

NEW

PATE DE FRUITS

APRICOT FRUIT SQUARES

#90001224 9 x 90 gr

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

Since 1892, loyal patrons have been enjoying unique, Italian style confections at Ferrara Cafe in the heart of New York's Little Italy. From its famous torrone nougat candy to pasta, Ferrara offers an extensive variety of Italian specialty foods. Each item generates an excellent Italian taste that is sure to satisfy. For over 100 years, the Ferrara brand has proudly maintained its reputation of superior quality and taste.

SOFT TORRONE CHRISTMAS TREE

Ferrara Torrone preserves the candy's rich history. Made from an old-world recipe using the finest ingredients, Ferrara Torrone is a delicious confection, free of artificial coloring and preservatives.

#093355 6 x 14.9 oz.

FIESCHI SPICY FRUIT MUSTARD

Fieschi mustard base sauces have a delicate flavor. The preparation is similar to that for making preserves, but the addition of essential mustard oil gives it a slightly spicy flavor. The common characteristic is that they contain 80% fruit or vegetables and do not contain coloring agents, preservatives or GMOs.

Because Fieschi Fruit Mustards are o the highest quality, you can create special food combinations to quickly transform a simple plate of cheese and salumi into an elegant starter or a delicious second course.

SPICY MIXED FRUIT MOSTARDA

This mustard has a sweet and spicy flavor and is made according to an antique and traditional Cremonese recipe. The preparation uses various fruits that are carefully selected from various regions in Italy; the fruits are candied and immersed in a sugar syrup aromatized with essential mustard oil.

ITEM #111400 12 / 380 gr.

La Florentine

IMPORTED FROM LOMBARDY, ITALY

HONEY AND ALMOND CROCCANTE BAR

Fresh toasted whole almonds and honey combine to make a delightful crunchy & chewy treat.

ITEM #093418 12 / 5.28 oz.

SOFT TORRONE WITH ALMONDS

Fresh toasted almonds, sugar and honey embraced by a whisper-thin wafer.

ITEM #093420 12 / 5.28 oz.

SOFT TORRONE WITH PISTACHIOS

Fresh toasted pistachios & almonds, sugar and honey embraced by a whisper-thin wafer.

ITEM #093425 12 / 5.28 oz.

Fresh toasted almonds, sugar and honey embraced by a whisper-thin wafer, covered in chocolate.

ITEM #093427 12 / 5.28 oz.

CHOCOLATE COVERED SOFT TORRONE WITH ALMONDS

MINI SOFT TORRONE WITH ALMONDS

Fresh toasted almonds, sugar and honey embraced by a whisper-thin wafer. This delectable treat was commissioned by a noble Italian family in 1441 to commemorate the marriage of their daughter.

ITEM #093365 24 / 18 pieces

NEW

MINI TORRONE WITH PISTACHIOS

Fresh toasted pistachio, almonds, sugar and honey embraced by a whisper-thin wafer.

ITEM #093367 12 / 18 pieces

CAPRICCI MILK CHOCOLATE OPERA TINS

The Capricci candy is a milk chocolate candy filled with cream and crunch. All of the Opera themed tins have the same candy in them. The case is assorted with the different tins and the assortment may vary.

#093415 7/6.63 oz.

MARRONS GLACES

Italian chestnuts cooked in a sugar syrup until they are tender and plump. An elegant, traditional holiday gift.

ITEM # 111573 6 / 7 oz.

Dresden Butter Stollen

"European Christmas Cake"

The Stollen, a unique cake-like bread, is the most elegant of pastries at Christmas.

Stollen are baked with pride by many American and European bakers, and Frau Helga follows that tradition by using only the finest quality ingredients. Frau Helga Stollen is completely hand made.

Raisins and fruits are soaked in pure Caribbean rum for several days, then mixed with a 100% butter yeast dough and baked to perfection. Each loaf is cooled and then washed again in butter and topped with flavorful cinnamon sugar.

Stollen has become a traditional symbol of love and friendship!

FRAU HELGA BUTTER STOLLEN

ITEM #110056 12 / 14 oz.

In 1953, Enzo Salaorni, descendent of a line of expert confectioners, revisited and personalized the ancient Renaissance Cantuccini recipe to create *Ghiottini*, a genuine Tuscan delicacy. Four generations have continued the tradition started by Enzo in Florence, and today Ghiott produces many Tuscan confectionary delights.

NEW

PASTICCERIA TOSCANA

A delicious collection of classic almond Cantuccini, almond Ricciarelli and soft Amaretti.

ITEM #091200 12 / 300 gr.

Grondona

PASTICCERIA GENOVESE

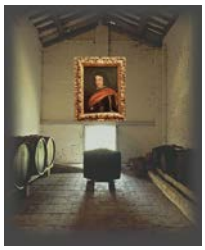
Pandolce Antica Genova is made, from short pastry according to the tradition of Genoa. True to its original recipe from 1820, Grondona enriches its pastry with selected fruit. In its fragrant dough we find pine nuts which are the extra Pisa type, the long ones typical of high patisserie, tasty raisins suggesting hints of raisin wine and candies made with real fruit: apples, pears, pineapple and orange peel. The enriched dough is kneaded for a long time so that the fruit is perfectly mixed with the short pastry exchanging scents, flavors and softness for a full and harmonious taste.

The natural mother yeast raising comes from live Mother yeast. For over a century Grondona has kept the Mother yeast alive with an identical process: each morning the yeast is collected and cared for, and only an art handed down from generation to generation allows the perfect control of a now rare technique. Today's yeast is a piece of yesterday's and it brings with it the ancient characteristics: that is why the products are unique.

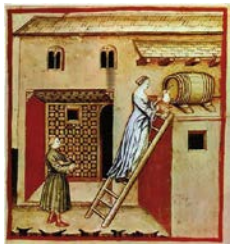
PANDOLCE ANTICA GENOVA

ITEM #110165 8 / 750 gr.

Aceto Balsamico del Duca dal 1891



di Adriano Grosoli



The roots of Aceto Balsamico del Duca di Adriano Grosoli s.r.l. date back to the end of the nineteenth century, when Adriano Grosoli was owner of an Award-Winning delicatessen established in 1891, which sold cured meats, sausage products, cheeses, wine and Balsamic Vinegar. Aceto Balsamico di Modena "del Duca" is a product which has succeeded in establishing itself across the globe whilst remaining faithful both to itself and its origins: the choice of the best musts of strictly regional origin acquired according to stringent specifications, the craftsmanship involved in the making of the product and its packaging and professional salesmanship have played a part in its international success.

1891 GIFT SET W/BALSAMIC PEARLS

An ancient family recipe, hidden between old memories and dusty papers of an attic…becomes "dal 1891": a Balsamic Vinegar of Modena that is reminiscent of ancient flavors and scents. "dal 1891" is the result of the meticulous selection of grapes and the particular cooking of musts that are left to mature in precious oak barrels. "dal 1891" is dense and velvet; its delicate bouquet and full-bodied structure are balanced harmoniously, the sweet flavor of cooked must combines perfectly with the pleasant woody aftertaste to offer a real taste sensation to the palate. Balsamic Vinegar of Modena "dal 1891" is ideal to heighten the taste of cooked vegetables, salads, risotto and salty cakes, or to enrich fish and meat.

ITEM #851335 3/1 Gift Set

Each set includes:

1/250 ml. 1891 BALSAMIC VINEGAR

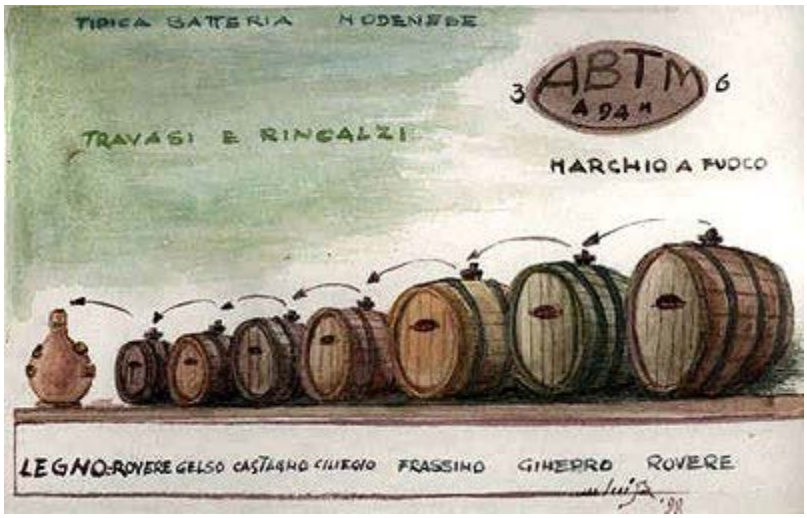
1/45 gr. BALSAMIC PEARLS

RECIPE BOOK

ACETO BALSAMICO TRADIZIONALE di MODENA DOP
EXTRA VECCHIO

This is absolutely top-of-the-range Aceto Balsamico del Duca, obtained using the so-called "traditional" method of production. It comes exclusively in 100ml bottles designed by Giugiaro, which are the same for all producers. The extraordinary 25 years minimum ageing of this vinegar makes it exquisite poured over ice-cream, strawberries and Parmigiano Reggiano.

ITEM #851370 100 ml.



KKELLER FOODWAYS

DRINKING CHOCOLATE WITH ESPELETTE PEPPER

#094970 12 x 7 OZ

KL Keller Foodways European Drinking Chocolates are crafted in the European style: thick, dark, intriguing, with flavor that lingers in mouth. To a base of top quality cocoa powder and 71% dark chocolate bits, we add spicy Piment d'Espelette for an audacious twist. The result is luscious, creamy drinking chocolate to savor as a confection.

DRINKING CHOCOLATE WITH FLEUR DE SEL CARAMEL

#094975 12 x 7 OZ

KL Keller Foodways European Drinking Chocolates are crafted in the European style: thick, dark, intriguing, with flavor that lingers in mouth. To a base of top quality cocoa powder and 71% dark chocolate bits, we add fleur de sel caramel pieces for an audacious twist. The result is luscious, creamy drinking chocolate to savor as a confection.

BRINE MIX

#153020 12 x 16 OZ

A magical combination of dried herbs and spices with outstanding Spanish sea salt ensures a moist, tender roast every time. A brine mix made with unprocessed sea salt, whose clean, briny flavor brings out the best in any roast.

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

LEONARDI
Artigiani Produttori
1871

ACETAIA LEONARDI PANETTONE

Founded in 1871 in Magreta di Formigne, a few miles north of the town of Modena, Acetaia Leonardi is run by Giovanni Leonardi and his son, Francesco. The Leonardi's respect for tradition, their skill and their dedication to the art of aceto balsamico results in vinegars consistently rated outstanding within the consortium.

This Balsamic Panettone, commissioned by Acetaia Leonardi from a small bakery near the Acetaia, is like no other. 10 year Balsamic "Crema" is injected into the baked cake, resulting in pockets of balsamic, enveloping and plumping local raisins throughout the cake.

Sublime in its taste and simplicity.

#90000837 6 x 750 gr

MANICARETTI AUGUST 12TH PRE-ORDER DEADLINE

LEONARDI
Artigiani Produttori
1871

Condimento Balsamico – Special Series 8

Mini Bottle

Young and bright with oak scents, this *balsamico* is perfect for adding the extra spark to a beautiful composed salad, which may include walnuts, pecans or almonds. Ideal to drizzle over fire-roasted beets or stir in pumpkin puree for additional sweetness and complexity.

#90000273 9 x 50 ml

Aceito Balsamico di Modena IGP Bordeaux Series

Velvet Box

Thick and lusciously aged balsamic, with a balanced proportion of sweet and sour notes, this precious vinegar enlivens any pork chop, flank steak or even grilled mushrooms.

#90000274 4 x 250 ml

MANICARETTI AUGUST 12TH PRE-ORDER DEADLINE

LA MAISON D'ARMORINE

CRÉATEUR DE DOUCEURS SUCRÉES

DEPUIS 1946

La Maison d'Armorine's charming new packaging features a retro image of a *marmiton,* a "chef's apprentice"—in bygone days often a youth. This particular waif helps in the kitchen with the salted butter, cream, sugar and bain-marie. It's an allusion to the old fashioned way these exquisite caramels are still made by La Maison d'Armorine: with fresh Brittany butter and fleur de sel from Guérande. This is classic Brittany caramel: soft, buttery and creamy with a lingering tease of salt.

CARAMEL TENDRES – CARAMELS WITH FLEUR DE SEL

GIFT BOX

#90001225 20 x 150 gr

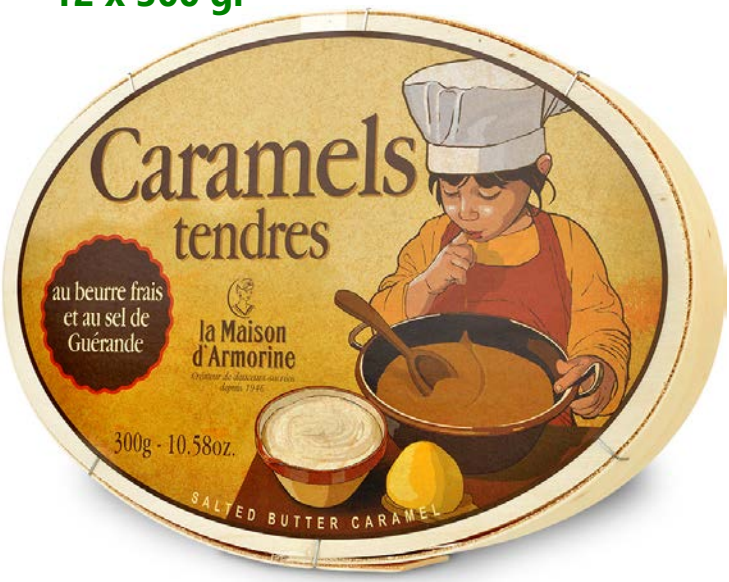
NEW

CARAMEL TENDRES – CARAMELS WITH FLEUR DE SEL

OVAL WOODEN BOX

#90001226 12 x 300 gr

NEW



KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

LA MAISON D'ARMORINE

CRÉATEUR DE DOUCEURS SUCRÉES

DEPUIS 1946

COUER DE CELTES
FLEUR DE SELL CARAMEL IN DARK CHOCOLATE
#90001227 20 x 125 gr

NEW

The ancient Celts roamed far and wide throughout Europe, finally settling in the British Isles, Ireland and northwestern France. In the Brittany region, you will still see Celtic crosses dotting the countryside and crowning churches. You can even glimpse evidence of ancestral pride in the Celtic Hearts (intertwining symbols of unending love) worn by tall and often blond Britons.
Coeur de Celtes offer a sweet play on the symbolism of the intertwining Celtic Heart. Each disc's cool, dark chocolate exterior gives way to soft, creamy caramel made with Brittany butter and graced with fleur de sel.

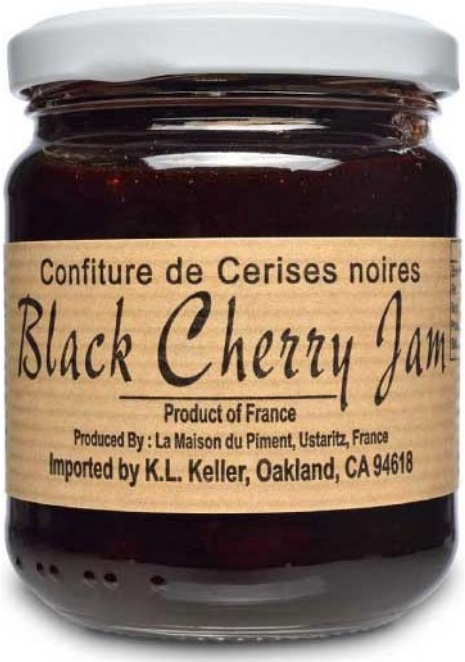
KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

LA MAISON
du piment

La Maison du Piment is located in Ustaritz, in the Basque region of Southwestern France. They are producers of the highly prized Espelette Pepper, AOP, which is a spicy red pepper that originated in Mexico and came to Europe during the time of Christopher Columbus.

BASQUE BLACK CHERRY JAM

#113205 12 x 200 GR



This flavorful artisan fruit preserve is made with rare *cerises noires* (black cherries) harvested near the village of Itxassou in the French Basque Country. Modern demands for higher yield fruit have diminished production of this unique cherry from three hundred tons in the 1920s to little more than three tons today. Traditionally used as the filling for the double-crust tart called Gâteau Basque, Sweet Basque Cherry Confit is also delicious as an accompaniment for Basque sheep's milk cheeses such as Ossau-Iraty or, American-style, as a topping for vanilla ice cream. This small production cherry jam offers a taste of times gone by. Made with only cherries, cane sugar, lemon juice and pectin — no fruit juice concentrates or fillers — what stands out is the unadulterated sweet-tart flavor and luxurious texture of cherries.

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

Maria Grammatico Pasticceria

Erice, Sicily

Torrone with Almonds & Pistachios

#90000275 12 x 100 gr

Maria Grammatico was born in Erice, Sicily in 1940. Fearing for the safety of their daughters during WW II, Maria's parents sent her and her sister to the orphanage at the Convent of San Carlo in Erice. There she spent arduous hours learning the craft of Sicilian confectionary. Upon leaving the orphanage at the age of 22, Maria decided to open her own pastry shop, using all of her training and skill to prepare her own creations. Today, a stop at Maria Grammatico's Pasticcieria in Erice is top on the list for many travellers.

Maria Grammatico's unique torrone is a tender delight made with both almonds and pistachios. The ingredients are: toasted almonds, pistachios, egg white, cane sugar, honey, flavoring (vanilla, orange, etc.). The delicious result is more than the sum of its parts.

MANICARETTI AUGUST 12TH PRE-ORDER DEADLINE

Merlini S.p.A.

Merlini S.p.A dates back to the early 1920s, where, in a small workshop in the historic center of the city of Verona, Riccardo Merlini, began working with wild mushrooms from the woods, preparing them in the tradition of ancient Mediterranean recipes.

SLICED PORCINI MUSHROOMS IN OLIVE OIL

Selezione Oro

Item #372650 12 x 220 gr.

ORGANIC SLICED PORCINI MUSHROOMS

Item #372155 1/10 BAG x 20 gr.

Niagara Chocolates, family owned and operated, started over 50 years ago in Cheektowaga, New York. It all began with a little ingenuity, a lot of hard work and a passion for providing customers with the best in premium chocolates and creative confections. Five decades later, Niagara Chocolates continues to provide the most high-quality treats under the rainbow.

MILK CHOCOLATE SANTA DISPLAY

12 PER DISPLAY / SEMI SOLID

ITEM #093020 12 / 2.5 oz

MILK CHOCOLATE TEDDY BEAR DISPLAY

12 PER DISPLAY / SOLID

ITEM #093055 12 / 3.5 oz

MILK CHOCOLATE NUTCRACKER DISPLAY

12 PER DISPLAY / SEMI SOLID

ITEM #093010 12 / 4.5 oz.

pasticcerie Sinatti
prodotti artigianali

An historic pastry shop, destination of gourmets in search of old-fashioned products still made by hand with respect for traditional recipes and created with real, sound and natural ingredients.

With this purpose and this intent, the Sinatti Pastry Shops re-propose regional specialties and discover new ones, with respect for the past.

Panforte, a specialty of the southern Tuscan city of Siena, is a flat, dense, round cake made with honey, hazelnuts, almonds, candied citron, citrus peel, cocoa, and spices. It contains a very small amount of flour, just enough to hold the cake together. After baking, panforte becomes firm and chewy.

•**Panforte Margherita:** The traditional panforte with nuts and candied fruit.

#900014 16 x 225 gr
#900015 10 x 450 gr
#90000473 1 x 4 kg

•**Panforte Fiorito:** The traditional cake with a thick layer of marzipan on top.

#900017 10 x 450 gr

•Almond Ricciarelli: A moist almond cookie, made with a rough-grained marzipan and sweetened with honey and sugar, perfumed with orange peel and vanilla.
•Chocolate Ricciarelli: Also available in chocolate with the addition of cocoa and orange liqueur.

Almond
#091890
8 x 200 gr

Chocolate
#091895
8 x 200 gr

****RICCIARELLI AVAILABLE FOR DELIVERY MID-NOVEMBER****

MANICARETTI AUGUST 12TH PRE-ORDER DEADLINE

Perrotta
MONTELLA

Gigliola Perrotta began her company in the 1990s in order to share her profound knowledge about and great enthusiasm for the chestnuts that grow in the heart of the Parco Regionale dei Picentini in the Apennine mountains of Campania.

CHESTNUT CREAM

Perrotta Chestnut Cream uses the famous Montella Chestnuts in this delightful cream, specially prepared to use in the preparation of cakes, tarts and other fine desserts. Or simply spread on a piece of toast. The Chestnut Cream is made with mashed chestnuts, sugar and vanilla. There are no preservatives in order in ensure the highest quality of ingredients for the greatest flavor.

ITEM #421387 6 / 210 gr.

COOKED CHESTNUTS

Perrotta Cooked and Prepared Chestnuts are selected from the Apennine mountains of Irpinia - near the town of Avellino in the region of Campania, Italy. Cooked using traditional recipes imparting a delicate flavor and aroma. Ready to enjoy from the jar or to add to your favorite soups, stuffed and roasted meats, vegetables and cakes.

ITEM #421400 8 / 200 gr.

CHESTNUTS IN RUM

Perrotta's Chestnuts in Rum uses the finest Montella chestnuts, selected from the Apennine mountains in southern Italy's Campania region. They are soaked in a sugar, rum and cinnamon syrup, making them the perfect addition to gelato, ice cream, roasted figs, poached pears, any chocolate dessert, or simply enjoy them with a dollop of Mascarpone.

ITEM #421402 6 / 235 gr.

NEW

Dolce alle Castagne, or Chestnut Torte, is a holiday tradition of Montella. This small town nestled in the foothills of the Appenine Mountains in Avellino, Campania, Italy is where Gigliola Perrotta grows and harvests their groves of chestnut trees. It is made with a filling of chestnuts, chocolate and spices wrapped in a short crust pastry. The pastry enhances the delicate flavor of the chestnut and chocolate cream. There is never any palm oil used in this delicate torte.

DOLCE ALLE CASTAGNE

Serves 6

ITEM #110060 6 / 400 gr.

Perugina's world famous chocolates presented in elegant Christmas packaging, are the ultimate expression of one's fine taste. Each individually wrapped luscious hazelnut comes with a romantic love note. Remember that Baci in Italian means kisses!

BACI CHRISTMAS TREE

9 pieces Dark Chocolate Baci

ITEM #093244 6 / 4.5 oz.

9'L X 4'W X 10'H

NEW

9'L X 4'W X 10'H

BACI CHRISTMAS TREE

9 pieces Milk Chocolate Baci

ITEM #093245 6 / 4.5 oz.

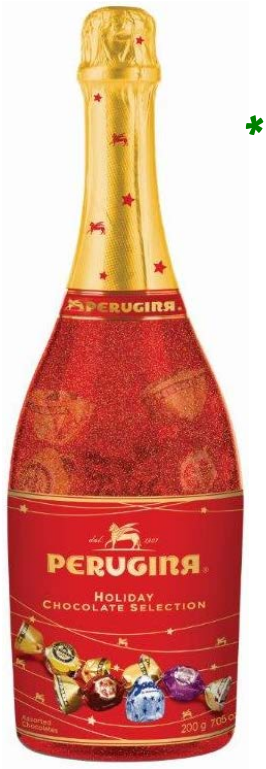
NEW

BACI VISTA BOX

Traditional Baci in a visually appealing window box.

8 piece Dark Chocolate Baci

ITEM #093238 12 / 4 oz.



NEW

HOLIDAY CHOCOLATE SELECTION BOTTLE

Celebrate the season! This festive bottle is filled with 20 dark chocolate and hazelnut Baci. It makes for a unique hostess gift or a striking table top centerpiece for parties – just add balloons!

This celebratory design was created to mark the 90th Anniversary of Baci, the iconic Italian chocolate brand.

Item #093255 6 / 7.05 oz

MILK CHOCOLATE TRUFFLES

Creamy, silky-smooth milk chocolate truffles, made with pure cocoa butter and lightly dusted with cocoa powder for superior taste and texture.

ITEM #109388 12 / 8.8 oz.

NEW

PROVENCAL NOUGAT & CALISSON GIFT BAG

#90001219 20 x 200 GR

A quick trip to Provence in a bag, this delightful assortment of small-batch, bite-sized nougats and calissons from G. Savin in Montélimar (the birthplace of French nougat) offers a confectionery style for every taste. Soft white Nougat d' Montélimar is made with almonds, pistachios and prized lavender honey and has a comforting, chewy bite; Nougat d'Provence is a hard, crunchy nougat made with orange blossom honey. It is soothing and aromatic; Nougat Noir is a hard "black", or caramelized nougat that is the distinguished grand-uncle of nut brittle; and the almond-shaped Calisson is an iconic, iced marzipan confection made with ground almonds, candied melon and orange. It is tender and succulent and de rigueur as a hostess gift.

Truly artisanal, these classic Provençal confections are made in small batches in copper cauldrons by G. Savin, in a confiserie first founded as Suprem' Nougat in 1900. The small company is still family-run by brother-sister team Jaques and Ghislane Savi.

NOUGAT OF MONTELIMAR w/LAVENDER GIFT BAG

#90001220 20 x 200 gr

NEW

Nougat is one of the most traditional Provençal desserts of Christmas—and we think it is the tastiest one. But Nougat de Montélimar is not just any French nougat—it's made with the rare lavender honey without which it's simply Nougat de Provence. It's so special, even the Beatles sang about it!

This festive, red-bordered gift bag is resplendent with all things good and great about true Nougat de Montélimar from Provence: almonds, pistachios, prized lavender honey, egg whites and vanilla—all whipped into a soft, chewy confection and cut into bite-sized pieces so that you (and the delighted benefactors of your generosity) can enjoy the savor of Christmas in Provence one bite at a time.

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

NEW

CALISSONS DE PROVENCE – FRENCH MARZIPAN

#90001221 20 x 90 gr

Calissons are often associated with Aix-en-Provence, but they are considered a delicacy all across France. Created to resemble the almonds that flourish in Provence, these diamond-shaped confections also feature almonds as a major ingredient.
An easy way to explain Calissons to the uninitiated is to describe them as French marzipan; they are almond paste combined with candied orange and melon and topped with white icing. Because they are made without fillers, Calissons command a price that is worthy of the tasty treasures that they are.

KL KELLER AUGUST 12TH PRE-ORDER DEADLINE

TOSCHI
VIGNOLA

Vignola, in the heart of Emilia-Romagna in the province of Modena is known for producing Italy's finest tasting cherries. Because the season for this luscious fruit is short, the prized fruit is often to be found preserved in liqueur.

Today the TOSCHI line not only includes the famed Vignola cherries in liqueur but Amarena cherries in syrup, Baba, a tiny yeast cake usually saturated in liqueur, and the preservation in spirits of other local fruit such as apricots, pears, tangerines, and even chestnuts.

NEW

AMARENA CHERRIES

ITEM #111502 6 / 10.6 oz.

AMARENA CHERRIES

ITEM #111515 6 / 18 oz.

NEW

CANDIED ORANGE PEEL IN SYRUP

#111605 6 / 10.9 oz.

CHERRIES IN LIQUEUR OROLOGIO-CLOCK JAR

#111600 6/16.9 oz

BABA IN RUM

#111680 6 / 14.11 oz.

#111685 4 / 3.407 lb

Umberto Cesari

Behind every wine there is a human story, a story of warmth and passion, combined with intelligence and an openness to change in the search for quality and improvement.
These are the elements that have contributed to the success of Umberto Cesari's company and which have given such an individual character and strength to his wines.
The best way to get to know the wines is to make a journey through the vineyards, the winery and the ageing cellars, to discover how ideal local conditions, careful cultivation and the use of modern technology combine together in perfect harmony.
A journey in time between the past and the present opening a window into the future.

Moma Brut Spumante

Silver Medal winner La Selezione del Sindaco 2013

85% PIGNOLETTO 15% CHARDONNAY

Vinification: Gentle pressing and temperature-controlled fermentation at 18°C. Secondary fermentation: Charmat method: the Pignoletto and Chardonnay cuvée is refermented in high-pressure fermenters at a controlled temperature of 15°C for some 60 days. It matures for 6 months in the fermenters on the spent yeast. Moma Brut Spumante has a pale straw yellow color, with a long-lingering bead of pin-point bubbles. Nose: Very rich fragrances classic to the grape varieties, of spring blossoms and apple. Taste: Crisp and full-flavored, with a velvety mouth feel. Alcohol content: 12% vol.

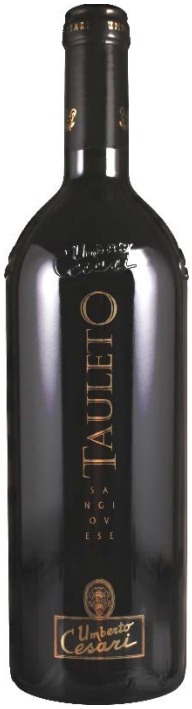
ITEM #882090 6 / 750 ml.

Sangiovese Riserva DOC 2012

100% SANGIOVESE di ROMAGNA

The bouquet is vinous, intense, with a touch of violet. The flavor is dry, ample, rich and a little tannic. Riserva has an intense ruby red color with a touch of pomegranate. Aged 24 months in Slovenian and Allier oak.

ITEM #882293 1 / 3 ltr



TAULETO 2009

90% SANGIOVESE GROSSO 10% BURSONA LONGANESI

The bouquet is fresh crushed black berry and cherry fruit, with pepper and allspice. Wonderful intensity on the palate, luscious ripe fruits spiked with roasted nuts, ground coffee, dates, wood smoke and fresh earth. Aged 24 months in Allier, Troncais and American oak barriques and tonneaux and 6 months in bottles.

ITEM #882179 6 / 750 ml.

Winner of many top prizes in International competitions:
IWSC 2014 UK – Gold; Selections Mondiales des Vins, Canada 2014 – Gold;
Bibenda Vini d'Italia 2015 – 5 Clusters