



*ITAL**FOODS*

CHRISTMAS CATALOG

BUON NATALE

2015





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 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.

NEW



ITEM #110370 6 / 1 KG. box



HAND WRAPPED

ITEM #110361 12 / 750 GR.

ITEM #110365 12 / 1 KG.

PANETTONE TRADIZIONALE or CIOCCOLATO

Traditional Christmas bread either with raisins and candied orange peel or with chocolate chips topped with icing sugar in a smaller size. The perfect gift.

Hand wrapped.



TRADIZIONALE

ITEM #110360 12 / 500 gr.

NEW

CIOCCOLATO

ITEM #110390 12 / 500 gr.

PANETTONE AL CIOCCOLATO

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

Hand wrapped.



ITEM #110393 12 / 750 GR.

NEW

PANETTONE ALBICOCCA E CIOCCOLATO DI MODICA

Christmas bread with candied apricots, rustic chocolate made in the traditional way from Modica, Sicily - topped with icing sugar and hazelnuts.

Hand wrapped.



ITEM# 110400

6 / 1 KG.



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

ASSORTED TORRONCINI

Soft traditional mini nougat bars.

Dark Chocolate, White Chocolate, Milk Chocolate, Lemon & Orange

Octagonal Box

ITEM #109328 12 / 250 gr.



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



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

ITEM #110111 12 / 220 gr.
Traditional Panforte with almonds
and candied fruit dusted in Powdered
Sugar.



HANDWRAPPED



VEGAN & ORGANIC PANFORTE CON FICHI SECCHI

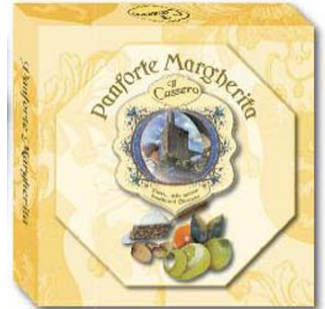
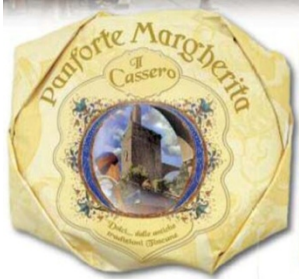
Organic Dried figs are ground with almonds, hazelnuts, and spices in this delicious Panforte.

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

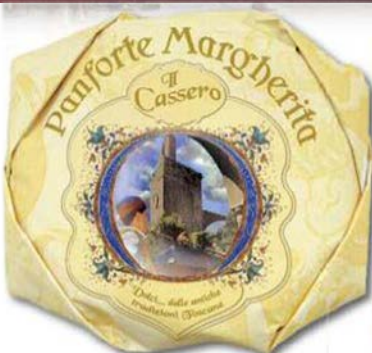


PANFORTE MARGHERITA

(PANFORTE BIANCO)

Traditional Panforte with almonds and candied fruit dusted in Powdered Sugar and packaged in a decorative wrapper.

ITEM #110127 1 / 5 kg



PANFORTE NOCCIOLE e FICHI

Hazelnut & Fig Panforte

ITEM #110129 12 / 250 gr. BOX



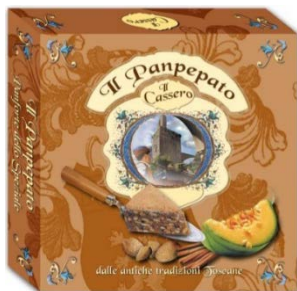
ITEM #110130 12 / 400 gr

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 CLIEGE

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

ITEM #110160 12 / 250 gr.





Angelo Motta opened his first bakery in 1919 on via della Chiusa in Milan. At that time, Panettone was a low, compact bread. Motta, using the traditional methods of leavening, created a Panettone that had a dome like that of the Baptistry of a church. Today, Motta continues to use their time-honored recipes and long-established attention to the highest quality ingredients to create fresh, superior quality at an affordable price.



IL PANETTONE

Traditional Panettone is a delicately sweet leavened egg bread made with whole butter, raisins and candied orange peel.

ITEM #110310 16 / 1 kg

MINI PANETTONE

Traditional Panettone is a delicately sweet leavened egg bread made with whole butter, raisins and candied orange peel.

ITEM #110305 36 / 100 gr



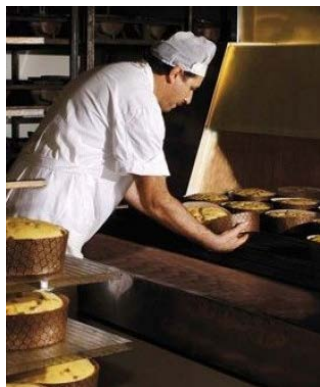
IL PANDORO

Traditional Pandoro is a delicately sweet, leavened egg bread made with whole butter, topped with powdered sugar.

No raisins or candied fruit.

ITEM #110315 8 / 750 gr





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.





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.

CAVIAR VENISE



Caviar Venise 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.

ITEM #635100

1 X 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



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



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.

TRADITIONAL AMARETTI

Classic Amaretti cookies individually sealed in their colorful wrappers. A beautiful treat and a stylish keepsake.



MINI CUBE TIN
ITEM# 089918
12 / 1.76 oz.



CUBE TIN
ITEM# 089920
4 / 8.8 oz.



WINDOW BOX
ITEM# 089925
12 / 5.30z.



AMARETTINI TOWER TIN
ITEM# 089910
12 / 8.04 oz.



TOWER TIN
ITEM# 089915
12 / 6.20z.



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

NEW

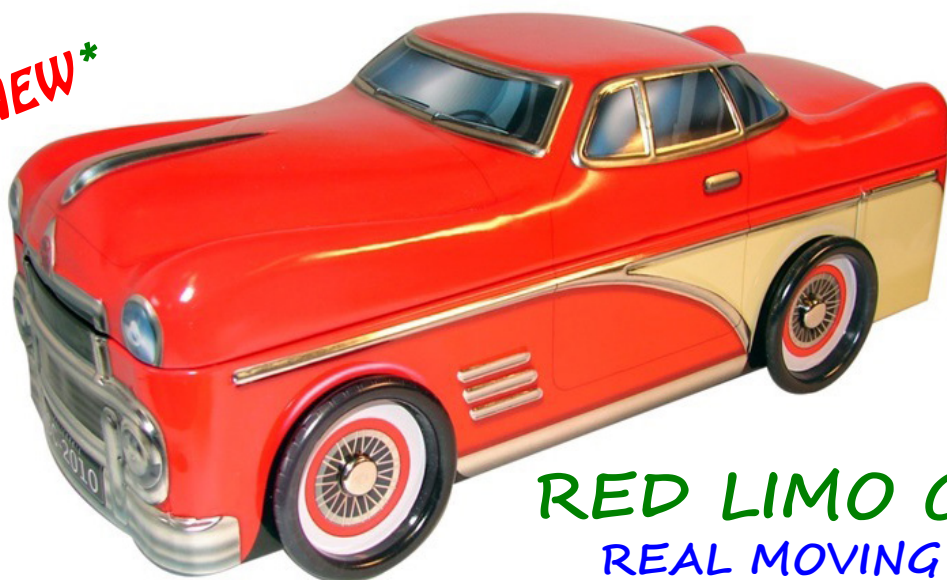


HOLIDAY HOUSE TIN

PAPER WRAPPED BACI

ITEM# 089949 8 / 2.82 oz

NEW



RED LIMO CAR TIN

REAL MOVING WHEELS

CRUNCHY AMARETTI

ITEM# 089950 4 / 100 gr.

NEW



HOLIDAY EXPRESS TRAIN TIN

REAL MOVING WHEELS

CRUNCHY AMARETTI

ITEM# 089951 6 / 3.52 oz.

NEW



ITALIAN EXPO TIN

An assortment of Crunchy and Soft Amaretti along with delicious Baci di Chiostro (dark chocolate sandwiched between two hazelnut cookies) come together in this striking gift that will be a keepsake long after the holidays. The tin was especially crafted by Chiostro di Saronno to celebrate the World Wide EXPO 2015 which was held in Milan this spring.

ASSORTED

ITEM# 089952 12 / 6.17 oz.

NEW



PANETTONE MILANO

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

ITEM #110195 5 / 1 KG

NEW



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

NEW



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



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



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



NEW



ASSORTED CHRISTMAS COOKIE TIN

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 #091805 12 / 22 oz



NEW



ASSORTED CHRISTMAS COOKIE TIN 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 #091794 12 / 17 oz



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, Nocciolo (Hazelnut), and Almondine.

ITEM #091817 12 / 8 oz





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 varieties: 60% lambrusco Marani, lambrusco Maestri e lambrusco Montericco, 30% lambrusco Salamino, 10% Ancellotta.

ITEM #882110

12 / 750 ml





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





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



SOFT CHOCOLATE COVERED TORRONE WITH HAZELNUTS

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

ITEM #093427 12 / 5.28 oz



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



CAPRICCI MILK CHOCOLATE 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.

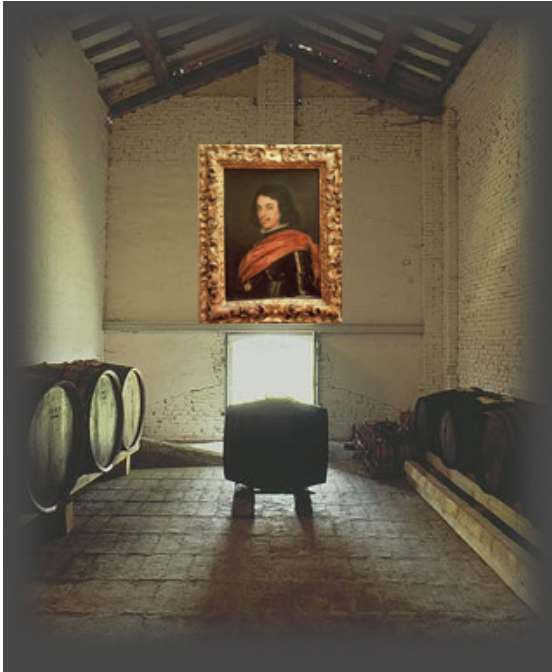
Raisins and fruits are soaked in pure Caribbean rum for several days, then mixed with a 100% butter yeast dough and baked to perfection. Each loaf is cooled and then washed again in butter and topped with flavorful cinnamon sugar.

Stollen has become a traditional symbol of love and friendship!

FRAU HELGA BUTTER STOLLEN

ITEM #110056 12 / 14 oz.

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.

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





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 240 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 ROCKING HORSE DISPLAY

12 PER DISPLAY / SEMI SOLID

ITEM #093030

12 / 3.5 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



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.



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.

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 to ensure the highest quality of ingredients for the greatest flavor.

ITEM #421387 6 / 210 gr.



CHESTNUT CREAM WITH COCOA



Perrotta Chestnut Cream with Cocoa uses the famous Montella Chestnuts (40%) in this delightful cream, specially prepared to use in the preparation of cakes, tarts and other fine desserts. It is made with whole milk and butter and no preservatives in order to ensure the highest quality of ingredients for the greatest flavor.

ITEM #421385 12 / 235 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.



CHESTNUTS IN GRAPPA

Perrotta Chestnuts with Grappa & Juniper Berries have an unforgettable flavor and a delicate aroma. The famous Chestnuts of Montello, in the Campania region of Italy, are soaked in a sugar and grappa syrup, subtly flavored with Juniper Berries. They are perfect over gelato, ice cream, poached pears, or your favorite pound cake. You might even add a few to your favorite cheese selection.

ITEM #421420 6 / 235 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!

NEW

WHITE, DARK & MILK CHOCOLATE BACI

Classic Dark Chocolate Baci, Milk Chocolate Baci and creamy White Chocolate Baci in a pretty Holiday box.

14 Pieces

ITEM #093277 10 / 7.05 oz



BACI VISTA BOX

Traditional Baci in a visually appealing window box.

10 piece Dark Chocolate Baci

ITEM #093240 12 / 5 oz



9"L X 4"W X 10"H

BACI CHRISTMAS TREE

9 pieces Dark Chocolate Baci

ITEM #093244 6 / 4.5 oz

BACI CHAMPAGNE 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.

20 piece Dark Chocolate Baci

Item #093254

6 / 10 oz



CHOCOLATE TRUFFLES

NEW

DARK TRUFFLES

ITEM #109385 12 / 8.8 oz

MILK TRUFFLES

ITEM #109388 12 / 8.8 oz



Creamy, silky-smooth dark chocolate truffles, made with pure cocoa butter and coated with crunchy caramel-coated cocoa nibs. Lightly dusted with cocoa powder for superior taste and texture.

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





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.

AMARENA CHERRIES



ITEM #111505 12 / 8.8 oz.



ITEM #111515 6 / 18 oz.

CHERRIES IN LIQUEUR



STILO JAR

#111550 8 / 6.59 oz



TETRIS JAR

#111547 6 / 6.43 oz

OROLOGIO – CLOCK JAR

#111600 6 / 16.9 oz



BABA IN RUM



#111680 6 / 14.11 oz.



#111685 4 / 4.1 lb



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

2011

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 #882292 1 / 3 ltr



TAULETO

2008

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, Tronçais and American oak barriques and tonneaux and 6 months in bottles.

ITEM #882178 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