



## BAR PORCELANA

*Cod. 5340*

*Bar dark chocolate 70% 50 g / 1.75 oz*

### CARATTERISTICHE

The direct relationship that Alessio Tessieri has developed with the plantations, the cacao producer and his agricultural scientists has led to the discovery of this true “earthly treasure”, a kind of “relic”, practically extinct, of the small Venezuelan plantations that produce 3,000 kilos of beans, from which Amedei makes 20,000 packs which are unique in the world: the “porcelana”. This is a genetically pure “criollo”, known as “porcelain” for the distinct white colour of the bean which bears a very pale chocolate albeit 70% plain.

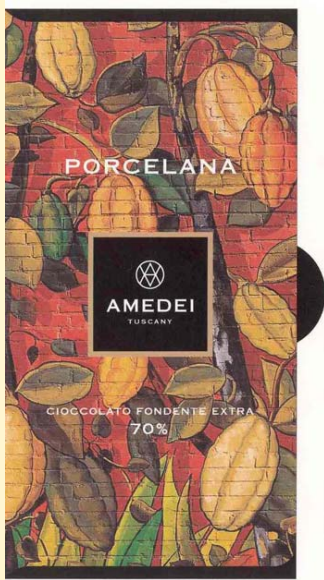
It is a type of cocoa which goes far beyond the idea of chocolate as the world market usually thinks of it: it is an intense chocolate of extraordinary strength but at the same time with a tantalising delicacy, and with an acidity which imparts freshness, leaving the mouth completely clean and immediately wanting to try some more.

It has a decisive flavour of toasted almonds which alternates with the pressed olives. A unique experience, a flavour which lingers, long and persistent.

#### Porcelana

**Aromas:** A pervasive aroma rich in rare and valued woods, bread baked in a wood oven, and with a delightful note of olive pulp and bay leaf, evolves in a floral and powerfully fresh sensation of jasmine and white flowers.

**Taste:** Decisive snap, slightly acid at first then filling the mouth with notes of toasted almond and white flowers. It is a chocolate with a very long and eurhythmic aftertaste that harmonizes the entire palate.



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### INFORMAZIONI TECNICHE

The recipe of excellence. The purest cocoa, sugar cane, the best milk, fruit and natural flavours, masterfully and patiently combined, without any additives like soy lecithin or colouring agents. This is the secret of exceptional chocolate, chocolate like no other that will invite you into a total experience. Here is an encounter with fine confectionery and the deep pleasure of a single bite that you'll never forget. And, we have no doubt, this will be an experience you will want to repeat.

Dark chocolate 70%

*Ingredients:* cocoa mass, cane sugar, cocoa butter, vanilla. Cocoa min. 70%. May contain traces of hazelnut, almond, pistachio, walnut, milk.

*Storage conditions:* keep in a dry and cool place, max 18°C (64°F).

Taste at room temperature

*EAN Code:* • 8017490050158

*Shelf life:* 14 months

*Pieces per box:* 24

*Dimensions (length x height x width) cm:* 9 x 15,5 x 1,2 (3.55 x 6.11 x 0.47")

LE TAVOLETTE

