



## BAR CHUAO

*Cod. 5350*

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

### CARATTERISTICHE

Cocoa as you have never tasted before, as you never imagined it could be: the taste of a true legend. "Chuao" is the cocoa whose the name is borrowed from the plantation and the Venezuelan peninsula where cocoa beans from different cultivars are grown, with a centuries-old natural selection process in the territory. The initial impact is plums, followed by a strong cocoa flavour and finally a gentle acidity, with a mellow and sumptuous, fully satisfying flavour. It is the first time that this "cru" - a "natural blend" - has been processed in its pure form: up until now, it had always been used to enhance the flavour of other chocolates and lend them a richer state.

The ancient beans were grown in the Venezuelan peninsula of Chuao and were the gold of kings, who alone were allowed to break open these strong boxes of flavour and aroma. Today they are glorified in a blend, perfected by Ame dei, the first in the world to use these beans in their pure state.

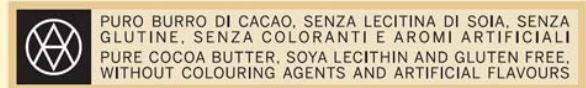
#### Chuao

Aromas: Fresh aroma of cacao and of processed chocolate, with red fruit (cherry, raspberry, redcurrant) and exotic fruit sensations.

Taste: Clean snap, delicate flavour, fresh, acid, takes possession of the mouth with decisive notes of fully matured redcurrant and cherry, expanding in all directions. It evolves into a flavour of fresh fruits and closes with a sensation of honey and preserves. Very long-lasting persistence and balanced acidity. An enthralling chocolate.

LE TAVOLETTE





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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:* • 8017490050165

*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

