

## BAR TOSCANO RED

*Cod. 5390*

*Bar dark chocolate 70% with red fruits 50 g / 1.75 oz*

### CARATTERISTICHE

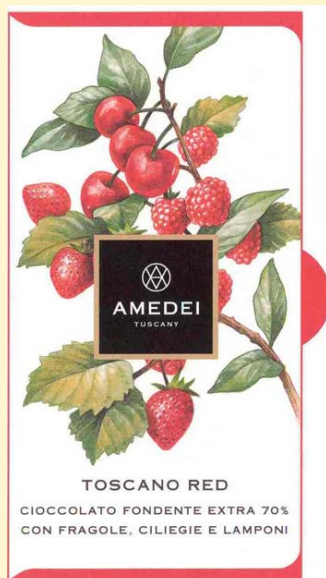
The concept of chocolate fuses black and white, pleasure and transgression, straight lines and curves. We are true to the feeling of chocolate, the feeling that makes it the most luscious of legends, satisfying all the senses and evoking childhood memories.


The art of chocolate is about devotion to seeking pleasure, where technical mastery merges with experimental creativity, the fruit of true love for our work. This love spurs us to keep on playing with the balance between the aromas and flavours of our chocolates.

We patiently, deliberately watch over every step of the life of our chocolate. Each step takes its own time and has its age-old, exact methods, which, along with our original, creative recipes, turn cocoa into a chocolate to delight even the most discerning palates. Ours is a chocolate with a full flavour, ready to be enjoyed in its many forms.

Not only chocolate, but also... a recipe conceived to enhance the aroma of cocoa beans and those of its companion fruits, a blend that begins with selection of the cacao and by a slow osmosis flourishes in the resulting chocolate bar. A product unique in the world, taking the new frontier of chocolate another step forward.

Here, the cacao finds its full aromatic potential with strawberries, raspberries and cherries to enhance its natural fruity flavour.



 PURO BURRO DI CACAO. SENZA LECITINA DI SOIA. SENZA GLUTINE. SENZA COLORANTI E AROMI ARTIFICIALI  
PURE COCOA BUTTER. SOYA LECITHIN AND GLUTEN FREE. WITHOUT COLOURING AGENTS AND ARTIFICIAL FLAVOURS

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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% with strawberry, cherry and raspberry

*Ingredients:* cocoa mass, cane sugar, cocoa butter, dried fruit (10% - strawberry, cherry, raspberry), 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:* • 8017490050349

*Shelf life:* 10 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

