Panettone

AGRICANTO®

Weight

800 gr.

Shelf life

6 months

Production process

The Chocolate Panettone with Agricanto Liqueur is a soft, fragrant cake, crafted through a meticulous process lasting a total of 72 hours and made with natural leavening.
After the traditional upside-down cooling, it is enriched with 150 g of Agricanto filling, whose cherry notes enhance the aroma and give the chocolate a fruity, intense, and enveloping character.

Ingredients

- Agricanto liqueur
- Sourdough starter carefully maintained for over 100 years
- Pastry butter made from fresh cream
- Flours suitable for long fermentation
- Sugar from sustainable agriculture
- Free-range eggs
- High-quality dark chocolat