

## 'Bach' gift box

### La Gioconda – Summer edition:

- Weight: 1 kg.
- Ingredients: **Wheat** flour, **butter**, **egg** yolk, sugar, semi-candied apricots (apricot, sugar, glucose-fructose syrup, acidifier: citric acid, natural aroma), semi-candied peaches (peach, sugar, glucose-fructose syrup, acidifier: citric acid, natural aroma), water, natural yeast, sweet wine (**sulphites**), honey, salt, **milk** powder, barley **malt**, vanilla beans.  
**This product may contain cashews, peanuts, lupins, almonds, hazelnuts, walnuts, Brazilian nuts, macadamia nuts, pecans, pine nuts, pistachios, sesame.**
- Nutrition facts: Average nutrition facts per **100 g**: Energy 1460kJ/349kcal, Fats 18g (of which saturates 10g), Carbohydrates 44g (of which sugars 29g), Fibre 4g, Salt 0,2g.

### 'Da Vittorio Selection' paccheri pasta

- Weight: 400 gr.
- Ingredients: Durum **wheat** semolina, water. The product contains **gluten**.  
Country of wheat cultivation: Italy. Milling country: Italy.
- Nutrition facts: Average nutrition facts per **100 g**: Energy 1533 KJ / 365 kcal, Fat 1,1 g, (of which saturates 0,22 g), Carbohydrates 75 g (of which sugars 3,6 g), Fibre 2,5 g, Protein 13,4 g, Salt 0,01 g.

### Tomato sauce:

- Weight: 550 gr.
- Ingredients: San Marzano from Agro Sarnese tomato – Nocerino D.O.P. (60%), Pachino I.G.P. tomato (16%), yellow datterino cherry tomato (12%), extra virgin olive oil, salt, pepper, flavours (celery), spices, garlic. Origin of the tomato: Italy.
- Nutrition facts: Average nutrition facts per **100 g**: Energy KJ 508/ kcal 123, Fat 11 g (of which saturates 1,7 g), Carbohydrates 4,2 g (of which sugars 3,5 g), Protein 1,1 g, Fibre 1,4 g, Salt 0,8 g.

### Parmigiano Reggiano:

- Weight: 200 gr.
- Ingredients: **Milk**, salt, rennet.
- Nutrition facts: Average nutrition facts per **100 g**: Energy KJ 1633 / kcal 392, Fat 28,4 g (of which saturates 19 g), Carbohydrates 0 g (of which sugars 0 g), Protein 33 g, Salt 1,6 g.

### Guttiau bread:

- Weight: 250 gr.

- Ingredients: Re-milled durum **wheat** semolina, olive oil, brewer's yeast, salt.
- Nutrition facts: Average nutrition facts per **100 g**: Energy 1972 KJ / 469 kcal, Fat 17 g (of which saturates 3.0 g), Carbohydrates 68 g (of which sugars 1 g), Protein 11 g, Salt 2 g.

#### **Sicilian eggplant caponata:**

- Weight: 190 gr.
  - Ingredients: Eggplants (47%), tomato sauce (tomatoes\*, salt), **celery**, onion, sunflower seed oil, tomato paste (tomato\*, salt), green olives (olives, citric acid), extra virgin olive oil, white wine vinegar (**sulphites**), capers\*, sugar, salt. \*Origin: Sicily.
- Nutrition facts: Average nutrition facts per **100g**: Energy 679kJ/164kcal, Fats 15g (of which saturates 3g), Carbohydrates 6g (of which sugars 5g), Protein 1.3g, Salt 1.2g.

#### **Strolghino salami:**

- Weight: 200 gr.
- Ingredients: Pork meat, salt, pepper, wine (**sulfites**), honey. **Gluten-free product.**
- Nutrition facts: Average nutrition facts per **100 g**: Energy 1811 kJ/436 kcal, Fats 34g (of which saturates 13g), Carbohydrates 0,5g, (of which sugars 0g) Protein 32g, Salt 3,6g.

#### **Artichoke cream**

- Weight: 270 gr.
- Ingredients: Spiny artichokes 80%, extra virgin olive oil, white wine vinegar, salt.
- Nutrition facts: Average nutrition facts per **100 g**: Energy 276 kJ/ 1138 kcal, Fats 28 g (of which saturates 4,6 g), Carbohydrates 1,3 g (of which sugars 1,3 g), Protein 4,7 g, Fibre 5 g, Salt 0,2 g.

#### **'Franciacorta Brut Cuvée – Prestige Azienda Agricola Ca' del Bosco':**

- Bottle size: 0,75 l.
- Allegens: Contains **sulfites**.
- Denomination: Franciacorta.
- Grape varieties: Chardonnay 82%, Pinot Bianco 1.5%, Pinot Noir 16.5%.
- Vineyards of origin: 170 Chardonnay vineyards, with an average age of 28 years, located in the municipalities of Erbusco, Adro, Cazzago San Martino, Corte Franca, Iseo and Passirano. 5 Pinot Bianco vineyards, with an average age of 29 years, located in the Municipality of Passirano. 43 Pinot Noir vineyards, with an average age of 19 years, located in the municipalities of Erbusco, Provaglio d'Iseo and Passirano.
- Assembly. 68% 2020 harvest wines, 29% 2019 reserve wines, 3% 2018 2020 reserve wines.
- Draft: From April to June of the year following the harvest.
- Average aging on yeasts: On average 25 months.
- Type of flavour: "Extra Brut" Dosage at disgorgement
- Sugar intake equal to 1.0 grams/litre - .
- Analytical data at disgorgement: Alcohol 12.5% Vol.; pH 3.05; Total Acidity 6.90 grams/litre; Volatile Acidity 0.29 grams/litre