

PANIFICIO FANTUZZI

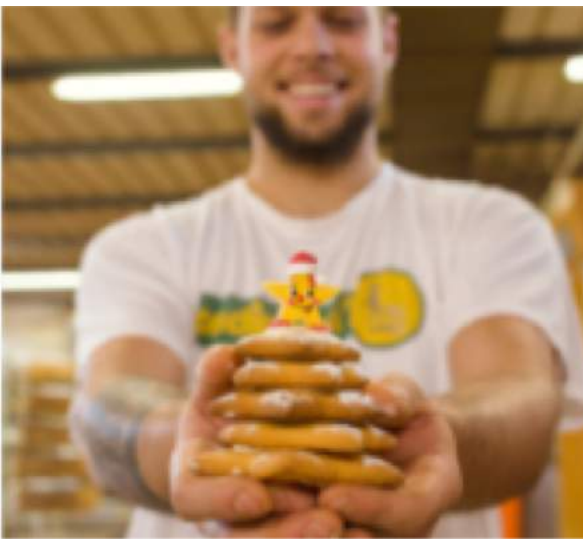
Gourmet Italian Panettone & Colombe



Lievito Madre & 72 Hour Proofing

The dedication towards his craft is unmistakable, Davide still personally oversees the bakery's MOTHER YEAST (lievito madre) which is the traditional sourdough yeast that makes each and every Panettone and Colomba that much more special as it is still produced in the traditional, artisan way.

All of their panettone and colombe are still rigorously made according to artisan traditions including a 72 hour proof time, a natural yeast, all natural ingredients, local ground flour and controlled low temperature rising that makes for an incredibly soft, flavourful, rich dough that is unlike anything on the market.



Multi-Year Winners of BAKERY 3.0 'Best Panettone'

In 1959 the Panificio Fantuzzi set up their workshop in the small town of Villa Aiola where it is still headquartered and run by third generation Master Baker Davide Fantuzzi.

Davide is an Award Winning baker and considered one of Italy's foremost Panettone and Colombe artisans having won the prestigious BAKERY 3.0 Awards for «Italy's Best Panettone» two years in a row.



Panificio — 1888 1888

FANTUZZI

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We value the excellences of the
territory through our products

BROCHURE

THE LEAVENED CAKE

ASK FOR AVAILABILITY

IL PANETTONE

The result of the craftsmanship and passion of panificio fantuzzi, this panettone is the leavened cake par excellence typical of the Italian tradition.

the dough, naturally leavened with sourdough starter, gives the product its characteristic softness and delicate and light taste. It is ideal at any time of day.



IL PANETTONE CLASSICO with sultanas and candied orange

Size	Code packaged	Code not packaged
1 kg	1901	1901/2
750g	1901/2	1901/3
500g	1901/4	1901/5

Shelf Life 6 month



IL PANETTONE with sultanas only

Size	Code packaged	Code not packaged
1 kg	1906	1906/2
750g	1906/1	1906/4
500g	1906/4	1906/5

Shelf Life 6 month



IL GOLOSONE with chocolate frosting and chips

Size	Code packaged	Code not packaged
1 kg	1907/3	1907/2
750g	1907/1	1907
500g	1907/4	1907/5

Shelf Life 6 month



IL DOLCE SOLE with corn flour and candied apricots

Size	Code packaged	Code not packaged
1 kg	1942	1942/1
750g	1942/2	1942/3
500g	1942/4	1942/5

Shelf Life 6 month

*the weights shown are indicative and may vary as they are handmade products



IL DOLCE ORZO
with toasted barley flour and delicious sultanas, left to macerate in beer for two days

Size	Code packaged	Code not packaged
1 kg	1910	1910/4
750g	1910/1	1910/2
500g	1910/5	1910/3

Shelf Life 6 month



IL CUORE ORZO
with delicious chocolate chips and toasted barley

Size	Code packaged	Code not packaged
1 kg	1920/2	1920/3
750g	1920	1920/1
500g	1921	1921/1

Shelf Life 6 month



IL FRAGOLOSO
with strawberries and chocolate chips

Size	Code packaged	Code not packaged
1 kg	1930/4	1930/6
750g	1930/2	1930/3
500g	1930/1	1930/5

Shelf Life 6 month

OUR PACKAGES



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CLASSIC PANETTONE



According to tradition, the inside of this unrivalled sweet yeast-risen cake is dotted with a generous helping of **RAISINS** and delicious **CANDIED FRUIT** which give the product its light delicate taste.

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www.panificiofantuzzi.it

BARLEY HEART



Sweet yeast-risen cake, soft and fragrant thanks to a perfect balance of its simple ingredients.

Its internal dough is studded with **TASTY CHOCOLATE** drops together with **TOASTED BARLEY** which give the product a harmony of sweetness maintaining quality and passion for what tastes good.

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LA COLOMBA

RICHIEDI DISPONIBILITÀ

La Colomba è un lievitato gustoso e soffice, grazie soprattutto al processo di lievitazione naturale ottenuto esclusivamente con **LIEVITO MADRE**.



LA COLOMBA TRADIZIONALE con mandorle e arance candite

Pezzatura	Codice conf.	Codice non conf.
800g	1902/4	1902/5
500g	1902/8/2	1902/8

Shelf Life 2 mesi



LA COLOMBA all'orzo tostato e gocce di cioccolato

Pezzatura	Codice conf.	Codice non conf.
750g	1902/3	1902/3/3
500g	1902/10	1902/10/1

Shelf Life 2 mesi



LA COLOMBA fragoline e pepite di cioccolato

Pezzatura	Codice conf.	Codice non conf.
750g	1902/11	1902/11/1
500g	1902/11/2	1902/11/3

Shelf Life 2 mesi



LA COLOMBA farina di mais e albicocche

Pezzatura	Codice conf.	Codice non conf.
750g	1902/12/1	1902/12
500g	1902/12/3	1902/12/2

Shelf Life 2 mesi

LE NOSTRE CONFEZIONI



* i pesi riportati sono indicativi e possono variare in quanto prodotti fatti a mano



*Riprendere il passato,
Modellarlo nel presente,
Proiettarlo nel futuro...*