



DACASTO

Address: Dacasto Store Corso Asti, 2/M

Postal Code / District: 12050

Town: Vaccheria CN **Province**: Cuneo

Province: Cuneo Country: IT
Phone: +39 0173 010110 Web: https://www.dacasto.com/

Foundation year: 0

The Dacasto Panettones are unique. In Dacasto, they use unusual production techniques and long manufacturing times, which are not possible in large industries.

DESCRIPTION

"Sourdough" is the same as "pure natural yeast." To keep it active, daily care and attention is needed. It is necessary to feed the natural yeast every day through mixtures of water and flour in a process called "refreshing", which is done every 4 hours, day after day, every day of the year. Caring for sourdough requires perseverance and attention, and it is not just a job, but an art.

Although taking care of the sourdough is a constant sacrifice, it is amply rewarded by the goodness of the final result: an extraordinarily light and soft dough that lasts over time and is highly digestible in all our natural panettones.

To make each panettone, it takes more than 50 hours of work. This time includes waiting as long as necessary for the yeast to ferment properly, without rushing, as well as letting the panettone cool overnight (at room temperature and upside down), which takes more than two business days to complete each panettone.

It is easy to understand why our panettones are unique: we use unusual production techniques, with processing times and waiting times that are not possible in large industries. These processes are a fundamental part of our true and authentic craftsmanship, and become distinctive elements of our panettones.

PRODUCTS:



BIO panettone with spelled and vegan chocolate Dacasto **PVP 23,25€**



Panettone BIO cherry and chocolate Dacasto 750gr



BIO vegan chocolate and orange panettone Dacasto **PVP 23,25€**



Panettone BIO classic vegan Dacasto 750g

Prices valid except for changes on our website. (IVA/VAT) included. Doc. Version bf-trf-G-20241124 https://bio-farma.es/buy/f/dacasto







DACASTO

PVP 23,50€		PVP 21,50€

