

CASA PALADIN- PANETTONE "AGRICANTO"

It truly happened:we crafted our very first Panettone infused with Agricanto! The perfect match between Italy's most iconic Christmasdessert and our beloved Venetian liqueur The Agricanto Panettone is the result of a unique encounter between the centuries-old art of Italian pastry-making and Agricanto — an original Venetian liqueur made from Raboso wine, fine grappa, cherryjuice, almond, and spices. The result? A soft, fragrant Panettone, enriched with dark chocolate and infused at the very heart withpure Agricanto — not a cream, not an aroma, but theactual liqueur itself. Each bite offers a surprising harmony of flavors: the enveloping chocolate, the richness of the dough, and the aromatic depth of Agricanto. A meticulous 72-hour process — including 48 hours ofnatural leavening — gives our Panettone its light, airytexture. Once baked and cooled upside down, as tradition demands, it is infused with a generous touch of Agricanto, added directly into the heart of the dough Free-range eggs from Italian farms Fresh milk from Veneto and Friuli Sourdough starter refreshed daily for over 60 years Premium Domori dark chocolate Agricanto Liqueur Butter from fresh Italian cream Italian wildflower honey