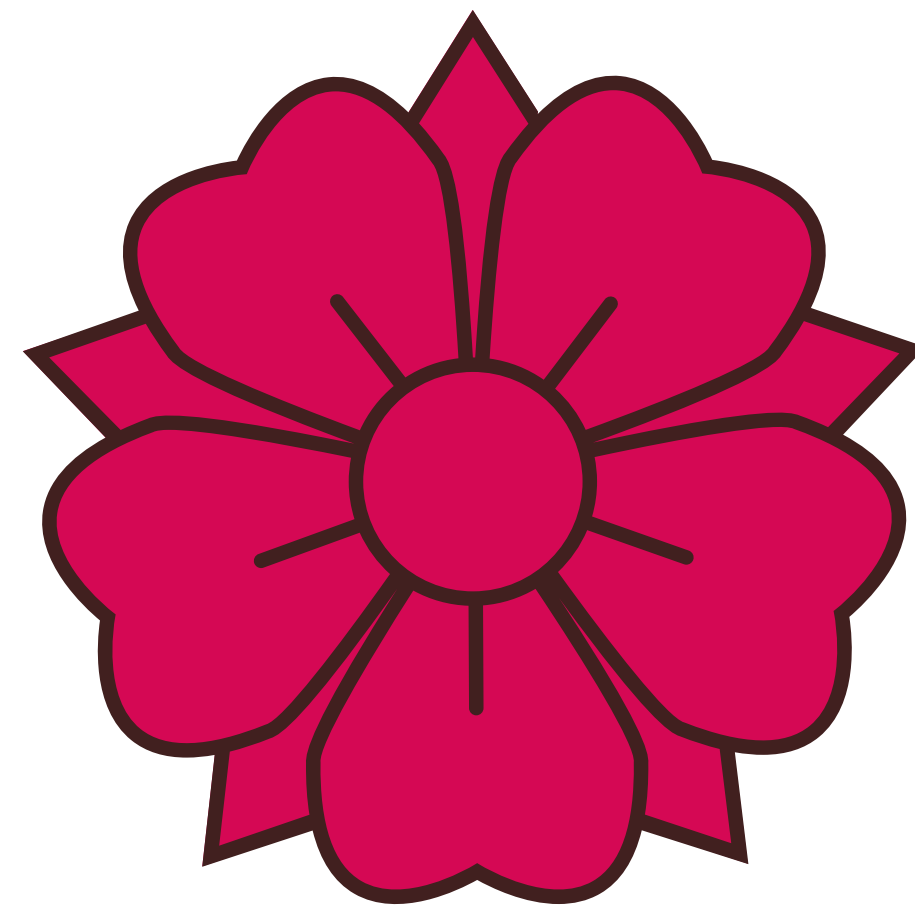
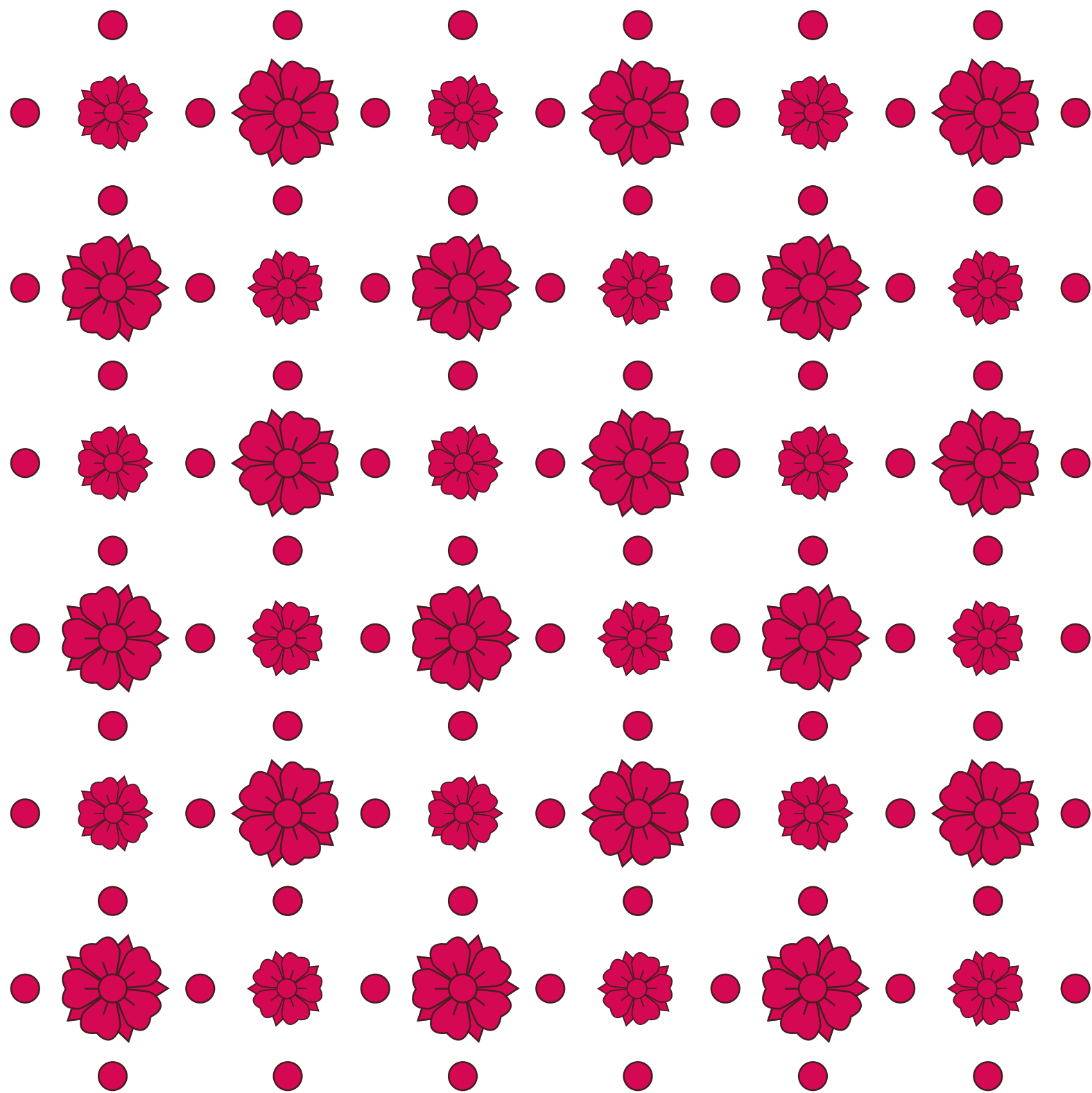


GIANCARLO DE ROSA

TRADIZIONE ITALIANA DAL 1987



PRODUCTS CATALOGUE





“My roots are all here: in the wheat grown on the historical family soils, in the science of sourdough and in the search for the finest ingredients.

This is to offer you sincere products, in the sign of a new tradition. Since 1987.”

*Giancarlo
De Rosa*



PANETTONE

Selected ingredients: pure sourdough, flours from wheat grown on the De Rosa family's land, fine fragrances for a leavened product of excellence, Panettone by Giancarlo De Rosa. A perfect alchemy of flavours in the sign of a new tradition.



The long and slow leavening process, artisanal sourdough and flours made from wheat grown on Italian land, result in a soft and fragrant dough. Enriched with raisins and candied citrus fruit, it is the perfect balance between tradition and innovation.



1kg | 500g



A triumph of goodness dedicated to the sweet tooth: the white chocolate sweetness, the milk chocolate smoothness and the strong flavour of dark chocolate give life to a tasty Panettone, ideal for those who love the triumph of chocolate in all its goodness.



1kg | 500g



Frosting enriched with whole almonds and sugar grain covers the soft traditional Panettone. The right combination of softness and crispness on the palate give an explosion of flavour.



1kg | 500g



All the smooth flavour of the finest hazelnuts is combined with milk and gianduia chocolate in a mouth-watering and enveloping combination: the dough frames it with its long leavening, the use of sourdough and selected flours are 100% Italian.



1kg | 500g



The ultimate yeast cake in an unusual guise: the combination of juicy candied berries accompanied by the deliciousness of white chocolate. Perfect for those who love textures and unusual flavors.

 1kg | 500g




The refinement and the elegance are the sensory watchwords for this unique Panettone: the salted caramel is combined with dark chocolate, enhancing the aromatic bouquet. An intense taste explosion for moments of pure hedonism.

 1kg | 500g ONLY ON REQUEST



The candied apricot gives a fresh and fragrant flavour, enhancing the selected vanilla in the dough. A cuddle for the palate, good to enjoy not only for Christmas but all year round.

 1kg | 500g



A delicious cream and small inclusions of pistachios embellish the voluptuous dough. The tradition reinvents itself into Panettone dedicated to the most demanding palates.

 1kg | 500g ONLY ON REQUEST



The intense and savoury flavour of the pistachio is followed by the sugary sweetness of the almond paste, two ingredients that make up the fragrant yeast dough. Strong flavours, dedicated to those who love to experiment.

 1kg | 500g ONLY ON REQUEST



The soft and melt-in-your-mouth dough, given by the natural leavening and the use of Italian flours, is flooded with the sweet and fresh aromas of the best selected citrus fruits: candied orange and candied lemon are the starring features of this panettone.

 1kg | 500g ONLY ON REQUEST



All the freshness of the lemons with a slight alcoholic note are in perfect harmony with the soft and silky dough of the Panettone, long and naturally leavened. For those seeking summer flavours with a touch of liveliness in their leavened product.

 1kg | 500g ONLY ON REQUEST



An amaretto icing with whole almonds and sugar grain embraces a dough with a unique filling of candied apple and walnuts. Embellished with candied figs, this Panettone presents aromatic and intense olfactory notes.

 1kg | 500g ONLY ON REQUEST



From the perfect combination of dark chocolate and the fragrant aroma of coffee, it comes this mouth-watering and refined version of the Panettone. For those who love intense and overwhelming flavours, surrounded by a top-quality dough.

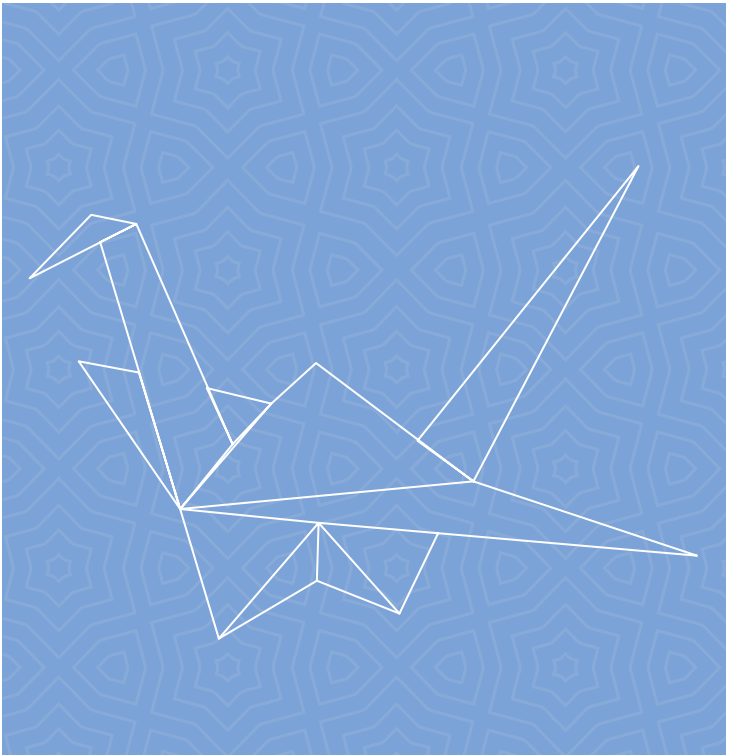
 1kg | 500g

ONLY ON REQUEST



The amaretto icing embellished with almonds and sugar grain envelope the dough, enriched with candied apple and walnuts. An ode to autumnal flavours to be enjoyed all year round.

 1kg | 500g



Immediate and simple, just like the poem to which it is dedicated, the Haiku Panettone: small nuggets of candied apricot and soft chestnuts make this leavened cake a homage to Japan.

 1kg | 500g





COLOMBA

Leavened for 36 hours, Colomba is made according to artisan method, carefully selecting ingredients, proudly Italian. Starting with flours that we grow on our uncontaminated land, a few kilometres from the natural oasis “Giardino di Ninfa”. From the experience of Giancarlo De Rosa, one of the most important Leavened Masters, this leavened dough is born, pure alchemy of flavours.



The traditional Colomba is made with pure sourdough with natural leavening. Noteworthy is the candied orange, cut into larger pieces to remain soft and juicy even after baking. Citrusy notes and melting dough for this festivity leavening.



1kg | 500g



Natural, slow leavening for this yeast with a soft and silky texture: enriched with bits of candied apricot that lends a distinct aromaticity fruitiness.



1kg | 500g



The freshness of Limoncello gives to the Colomba's dough a fresh and sparkling taste, with a slightly alcoholic note. All the flavor of lemon in every bite of this leavening cake.



1kg | 500g



The unmistakable taste of green pistachios envelops the soft dough, creating an interplay of light textures, creamy and crunchy. Dedicated to the most demanding palates that do not give up the flavour of tradition.



1kg | 500g





The combination of dark, milk and gianduia chocolate come together in the Colomba dedicated to the sweet tooth; the small nuggets in the dough and the amaretto glaze, with gianduia and hazelnut grains, give a crunchy texture to this excellent leavened product.

 1kg | 500g



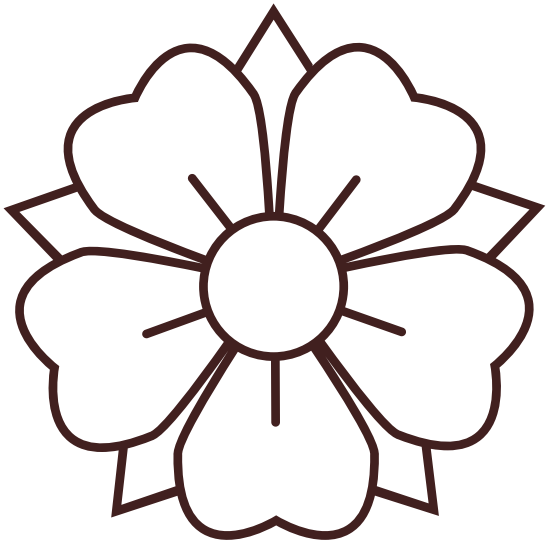
Like rubies, candied berries (blackberries, strawberry, currants, blueberries) embellish the dough, giving it an intense fragrance and intense taste. White chocolate coats the leavened dough: dedicated to those who love dare.

 1kg | 500g

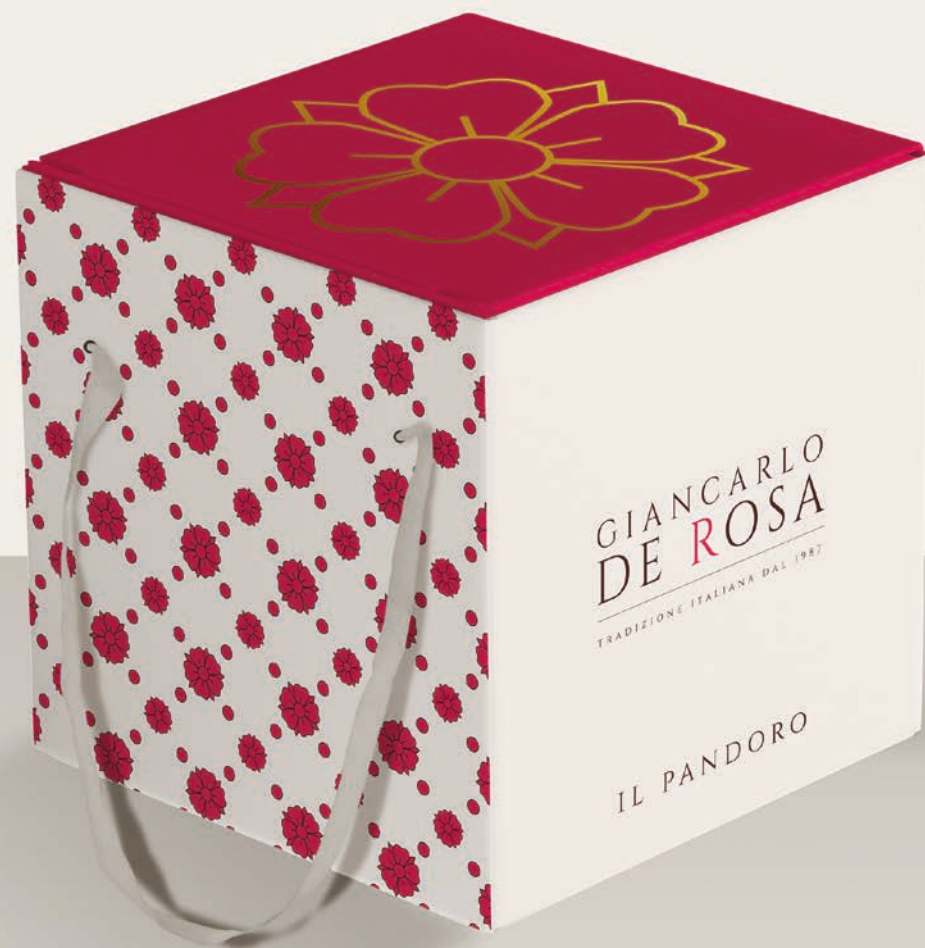


The soft texture accommodates the gourmand combination of dark, milk and white chocolate. The dark chocolate with its intensity dampen the sweetness of the other chocolates. The result is an intriguing and precious dessert.

 1kg | 500g







IL PANDORO

A sensorial experience encapsulated in Giancarlo De Rosa's Pandoro. The sweetness of vanilla, the softness of butter, combined with flours from wheat grown on De Rosa family's land, are enhanced by 36-hours leavening process made with pure mother yeast. A perfect alchemy of flavours in the sign of a new tradition.



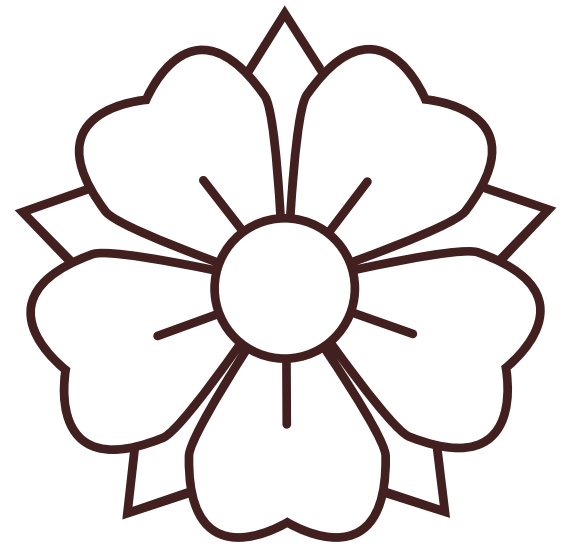
It follows the old-fashioned recipe for Pandoro's dough: only butter, selected vanilla, eggs, sugar, flour and the historic sourdough. A soft plunge into the flavours of yesteryear.



Pandoro is embellished by the enveloping cream enriched with intense notes of roasted coffee and the refined presence of white chocolate. A triumph of sweetness, good all year round.



Dedicated to those who love the meeting of the gluttony of gianduia and the strong flavour of dark chocolate drops, with the great softness of the excellent leavened product. Perfect for indulging in a pampering of taste.





I MINI

All the goodness of baked products but in a mignon version: small, good, irresistible. Made with flours from wheat grown on the family's land and selected ingredients, they are perfect to take with you at all times, for a delicious break or a little sin of gluttony.



Between tradition and innovation, this leavened pastry is reinvented in mignon format, with the same formula of taste and refinement: soft dough given by the long and slow rising process, enriched with raisins and candied fruit. A sweet little treat.



100g



Strawberries, currants, blackberries, blueberries and fine white chocolate. A delicious combination of the astringent notes of berries and the sweet ones of chocolate, in a “petit” format: ideal for those who like to experiment.



100g



Fine hazelnuts and dark chocolate meet with the lightness of naturally leavened dough: this is how that the prêt-à-porter Panettone is born. Small in size, big in taste.



100g



Dedicated to the most curious who love the taste of finest dark, milk and white chocolates, this Panettone in miniature is perfect for those who seek a silky and mouthwatering leavened.



100g



The contrast of flavours characteristic of salted caramel enhances the intensity of dark chocolate. Absolute protagonist of this creation is the dough: the long and slow rising gives an intense taste experience.

 100g



The goodness of the long and slow-rising dough is made even more mouthwatering by the combination of gianduia and drops of chocolate. Perfect for indulging in a treat for the palette, in a mini format.

 100g



The traditional Pandoro dough is declined in a format mignon: small, good, irresistible thanks to the soft notes of vanilla, of the enveloping creaminess of butter and the sweetness of sugar.

 100g



The small Pandoro is enhanced by the intense flavour and enveloping coffee, and by the refined presence of the white chocolate. A triumph of sweetness, good all year round.

 100g





I GIANPAN

What if you could eat a memory? Giancarlo de Rosa has created “GianPan”: an irresistible lightness freshly baked with only sourdough, flours sourced from grains grown in Italy and selected ingredients, in the typical bauletto shape. Sweet and savory combinations that bring back memories all the flavour of the past.



Soft and juicy pieces of candied orange, lemon and citron impart fresh and aromatic flavours to the yeast. Perfect for those who love citrusy and crisp notes.



350g



An exceptional dough enriched with refined salted caramel and dark chocolate. An unusual and overwhelming combination for a break of pure pleasure.



350g



A balanced mix of the freshness of berries and the sweetness imparted by white chocolate. Good as it is or perfectly paired with ice cream.



350g



The soft dough is enriched with delicious pieces of candied apricot, sweet and crunchy. The result is a unique texture and a sweet and fruity flavour.



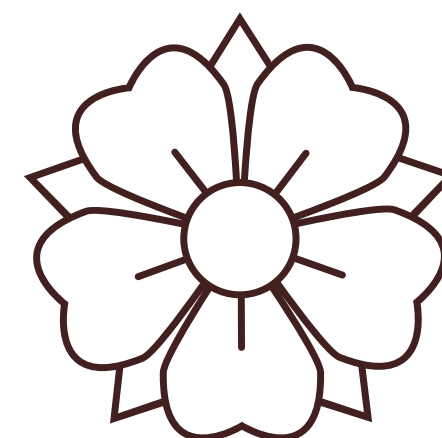
350g



Dark chocolate, milk chocolate and white chocolate are the protagonists of this yeast cake. Dedicated to those who just can't do without chocolate.



350g





The sweetness of Grana Padano cheese harmonizes with the intensity of the spicy provolone cheese. A structured bread dedicated to those who love accents of flavour.



350g



It is inspired by French cuisine, the gourmet bread made with selected butter and walnut granules incorporated into the dough. Perfect for accompanying tasty blue cheeses.



350g



In this version of pan bauletto, the leavened dough reconciles the strong flavour of parmesan cheese with the crunchiness of sesame seeds scattered on the surface.



350g



All the garden vegetables inside an exceptional leavened: the dehydrated vegetables inside the dough guarantee an intense flavour and long shelf life.



350g



It is inspired by French cuisine, the gourmet bread made with selected butter and walnut granules incorporated into the dough. Perfect for accompanying tasty blue cheeses.



500g



Ancient grains cultivated in the Circeo National Park area, in the province of Latina at the base of this leavened: enriched with seed mix that gives it a crunchy texture.



500g



The spicy aromas and intense colours of curry combined with the inimitable crunchiness of pumpkin seed. Ideal for those who like experimenting.



500g



Savory, flavourful, soft, fragrant. With its simplicity will turn out refined and enveloping, perfect as an accompaniment to both sweet and savory dishes.



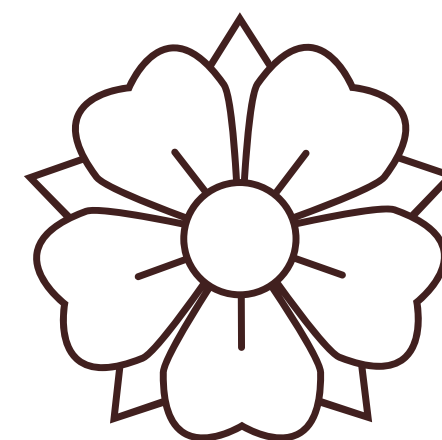
500g



The beneficial properties of turmeric embodied in the dough of the pan bauletto. To cover, a cascade of toasted poppy seed.



500g





I BISCOTTI

Crispy, tasty, fragrant: the biscuits signed by Giancarlo De Rosa are made with flours from grains grown on family land and fine ingredients that enrich the voluptuous dough. Small jewels to give as gifts or treat yourself to, for moments of pure taste.



From the Tuscany tradition, these shortbread and crunchy almond biscuits are perfect with cold.



70g

Also with hazelnuts and chocolate



70g



The name refers to their shape: small round biscuits sprinkled with sugar, buttery and fragrant, they really are delicious diamonds.



70g



Ideal for breakfast or a sweet break, canestrelli are made with corn flour, which gives them a rustic texture. A real cuddle of sweetness.



70g



70g



Two fragrant almond flour shells enclose a soft heart of chocolate cream: dedicated to the most gluttons.



70g





I BABÀ

Reinterpreted in a modern key, Babà in “vasocottura” by Giancarlo De Rosa are cooked in glass jars that maintain their organoleptic characteristics unaltered. The elastic and spongy dough is declined in different syrups: from the most classic to most unusual ones. A triumph of taste that cannot be renounced.



The most classic of Babà, drenched with an intense rum syrup. The bite releases the aromatic bouquet of the liqueur, whose alcoholic notes are rounded by the softness of the butter.



500g



The sparkling and tart flavour of the mandarin orange fits perfectly with the sweetness of the Babà dough. Soft and spongy, it is the perfect end of a meal.



500g



The juice of the ripest oranges wets the slow-rising dough: the citrus notes, enhanced by vanilla, give an extraordinary softness and “melt-in-your-mouth” to the dessert.



500g



The traditional dough is combined with Limoncello syrup, providing a unique taste experience thanks to the freshness of the lemons and the sugary notes of the liqueur.



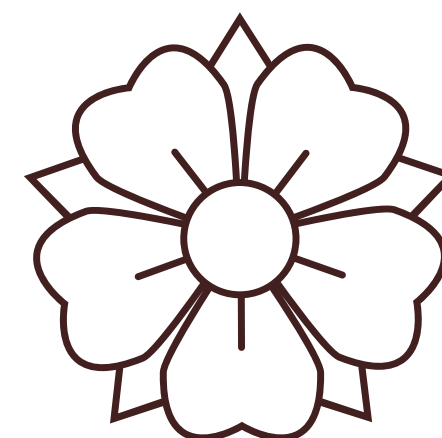
500g



The unmistakable flavour of Benevento's iconic liqueur imbibes the yeast signed by De Rosa. A unique combination that returns a velvety and aromatic taste to the palate.



500g





LE SPALMABILI

They are handmade with only selected raw materials, the spreadable creams signed by Giancarlo De Rosa. To be enjoyed by the spoonful, on bread and leavened products, on fresh fruit, on ice cream or as an ingredient for kitchen and pastry creations.



The most classic of all spreads: selected hazelnuts give a rich, full-bodied and enveloping texture. A true cuddle for the palate.



The unmistakable flavour of hazelnut is accompanied by the aroma of chocolate, creating a perfect combination in this spread.



Tasty white cream enriched with crispy puffed rice: an original texture that will really win everyone over.



The very intense and unmistakable taste of dark chocolate. Also Protein: low in sugar and protein-rich.



Also in Dark Protein version



Selected pistachios give life to this irresistible cream. Also Protein: all the deliciousness in a healthy version.

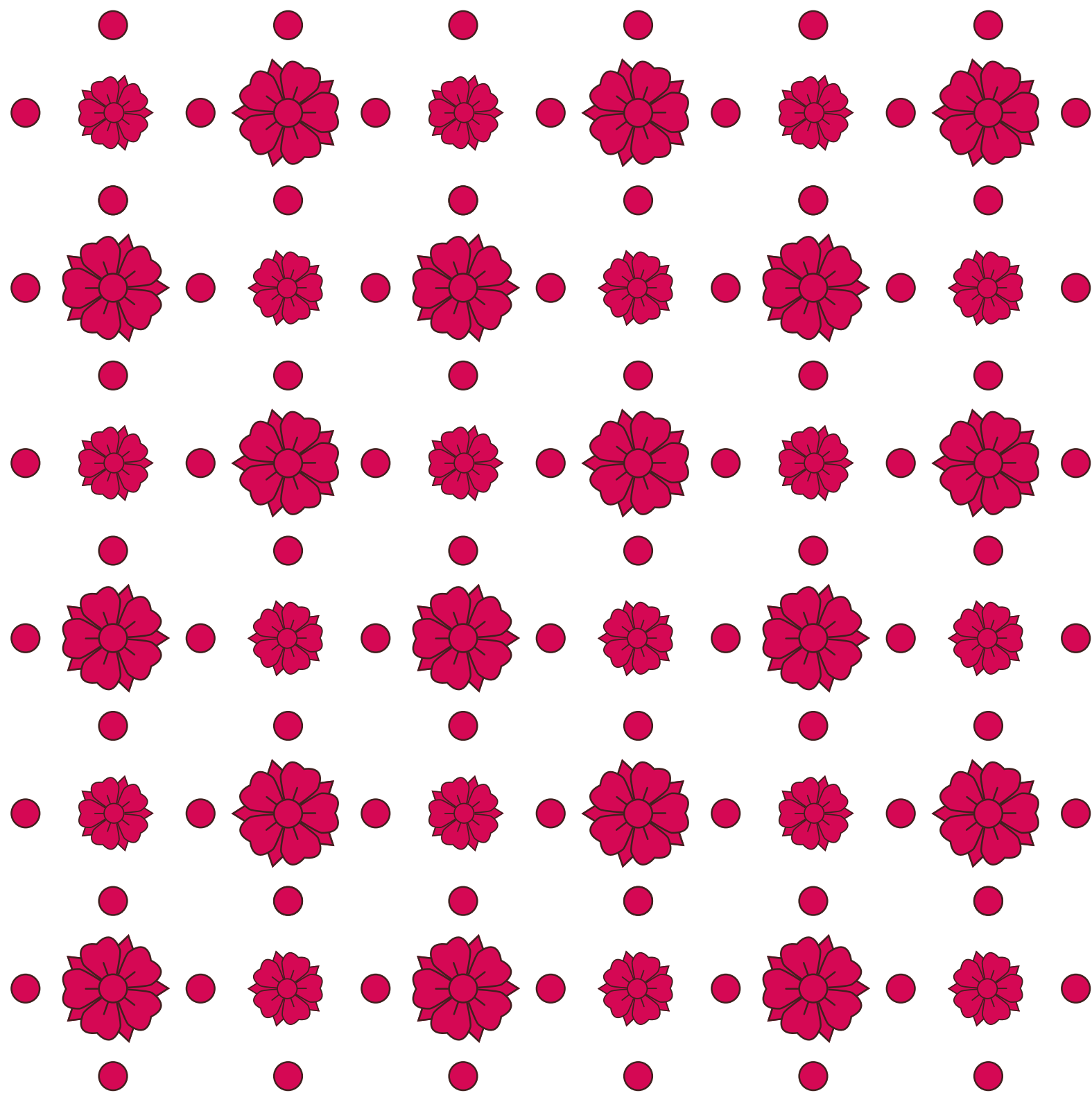
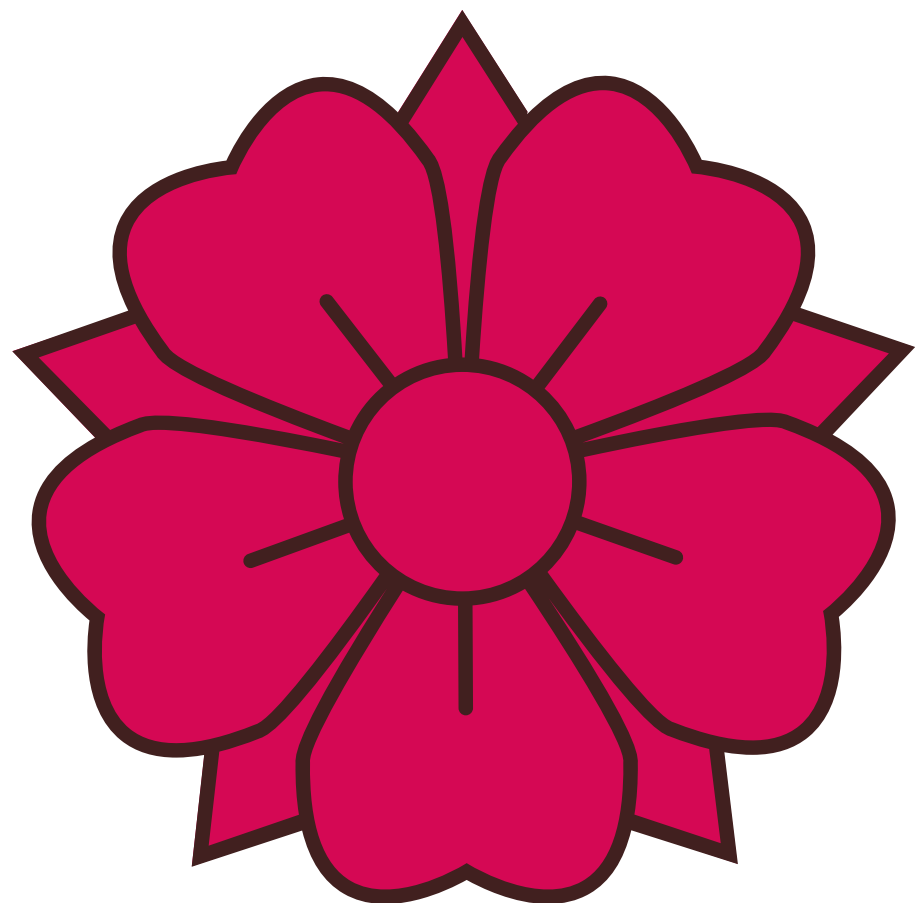


Also in Pistachios Protein version



The slow processing brings out all the aromatic nuances of the roasted peanuts. It is the perfect product to use with both sweet and savoury recipes.





*Giancarlo
De Rosa*

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