

# ABRIGO GIOVANNI

## NOCCIOLE TOSTATE

Varietà: Tonda Gentile Trilobata



PRODUCT of ITALY

web: [www.abrigo.it](http://www.abrigo.it)

### Fact sheet - Human production portrait

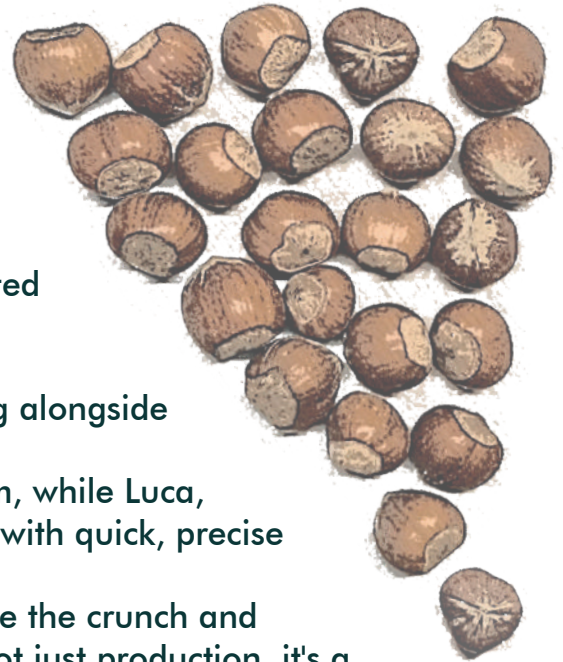
Roasted hazelnuts from the Langhe  
**As told by those who make them**

A little treasure from the Langhe: authentic, handcrafted stories and flavours.

Every hazelnut is born on sun-kissed hillsides, growing alongside houses, paths and families.

Giorgio and his 'green machine' carefully harvest them, while Luca, Sergio and Giulio blow them off the leaves and fields with quick, precise movements.

Bus Mao then roasts and selects them, giving each one the crunch and aroma that you will recognise from the first bite. It's not just production, it's a journey involving people who pass the baton from season to season.



### Product characteristics

**Aroma:** toasted, warm and rich in toasted and buttery notes.

**Taste:** naturally sweet with a lingering aftertaste of fresh hazelnuts.

**Texture:** crunchy and crumbly — perfect for munching.

**The experience:** a snack that transports you to a slower pace of life in the Langhe, to family lunches and evenings by the fireplace.

**Why choose these hazelnuts?** People before production: every stage is carried out by expert local hands.

**Human traceability:** you know the name of the person who harvested and processed the product.

**Authentic taste:** slow processing methods preserve the natural aroma. They are also versatile, being perfect for enjoying on their own, in pastries, or as a gourmet ingredient.

**Ingredients: 100% roasted hazelnuts**

PRODUCED IN ITALY

**Allergens: Tree nuts**

Store in a cool, dry place

Net weight: 250g

NUTRITION FACTS	
(average values per 100g)	
Energy 2974 kj / 721 kcal	
Fats 69 g	of which saturated fatty acids: 6 g
Carbohydrates 9 g	of which sugars: 2,9 g
Fibers 8 g	
Proteins 12 g	
Salt 0,014 g	