

NOCCIOLA TONDA GENTILE TRILOBATA



“ Since the 1960's, we have cultivated our own hazelnut groves in and around the Alba and Neive townships. We grow the **Tonda Gentile Trilobata** variety of **hazelnut**. A delicious speciality of Piedmont and the Langhe.

PRODUCTION ZONE

Alba and Neive: in the valley bottoms at the base of our vineyards



SOIL AND PLANTATION

12 hectares: the groves are 20 years of age on average, on flat, clay soil



HOW HOW THEY ARE GROWN

The hazelnuts are picked over several times, resulting in a product with a high standard of quality. They are then are toasted with infrared lamps. The hazelnuts are continually shaken as they are being toasted to avoid burning and facilitate shelling. Toasting takes place at a temperature between 155° C and 170° C. The hazelnuts are then cooled following the toasting. This process is important to facilitate shelling and to prevent hazelnut oil from escaping.



HARVEST

When ripe, after the middle of August, the nuts fall from the tree. The terrain must be kept clear and free of weeds for a quick harvest. The terrain is kept clear with a precision strimmer and without the use of chemical herbicides. The harvest takes place in stages so that the hazelnuts do not remain long on the ground, thus avoiding mould or fungus. Pneumatic collectors vacuum up the hazelnuts and carry out a first sorting, discarding empty shells or small stones. The hazelnuts then pass through a ventilating machine, which dries them and selects the best.



PRESENTATION

Available format: vacuum-packed bags of 250 g, and 500 g. One kilo bags can be ordered, for restaurants and bakeries only. Slightly golden, crunchy. Full and harmonious aroma. Gourmet flavour reflects toasting and intense and voluptuously delicate aromas.



WHEN AND HOW

Store at a temperature of between 8° C and 20° C, away from direct sources of heat and light. Ideally, the nuts should be consumed within one year of packaging. After opening, we recommend storing in a resealable glass jar to conserve flavour and aroma.



CLASSIC PAIRING

Perfect with all our wines. Ideal for desserts, decoration and as a main ingredient for pasta sauces and meat. Excellent at breakfast or as a healthy, energy-rich snack.



UNUSUAL PAIRING

Let your imagination run wild: salt them, caramelize them or spice them. Serve as an aperitif or a dessert; create unusual recipes drawing on tradition, curiosity and gastronomy.



ADRIANO
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