

100% cacao mass



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The ultimate proof that good chocolate does not have to be bitter. Our 100% cacao mass has nothing added, nothing subtracted, just 100% beans. The powerful impact of its rich, tangy flavour and texture is followed by a sweet, enduring aftertaste.

[The ideal temperature to fully appreciate our chocolate is between 27°C and 28°C.](#)

Rating: Not Rated Yet

Price

Variant price modifier:

Base price with tax

Sales price 18,50 €

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All Products: 100% cacao mass

Manufacturer [Claudio Corallo](#)

Reviews

There are yet no reviews for this product.
