

Chocolate 73½ % with pieces of cacao beans - 160g



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The first bite is sweet and intense. The pieces of cacao beans mixed with the chocolate recall the aroma of the freshly gathered cacao.

The ideal temperature for tasting our chocolate is 27-28°C A primeira dentada é doce e intensa. Os pedaços de grão de cacau misturados com o chocolate lembram o aroma do cacau acabado de colher. [*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 16,50 €

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Manufacturer [Claudio Corallo](#)

Reviews

There are yet no reviews for this product.