www.monferratontour.it

LA DOLCE LANGA

Category: Pastry, honey, chocolate, jam
business description: Here, the Tonda Gentile Trilobata hazelnut takes center stage, and Fabrizio Giamello, an extraordinary pastry chef, and his wife Barbara create superb desserts. One standout is the Bacio di Langa, which celebrated its 10th anniversary and is also available with both cocoa wafers. Other excellent creations include the Torta Bacio di Langa® (also coffee-flavored), truffles, Brutti e buoni, panettone, Moscato Passito colomba, and Moscatella®, a semifreddo made without the addition of thickeners, made with Moscato d'Asti. You're in a splendid pastry shop, café, and ice cream parlor that Papillon considers one of the best in Italy.
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Links