



AGOSTONI
CIOCCOLATO ITALIANO DAL 1946

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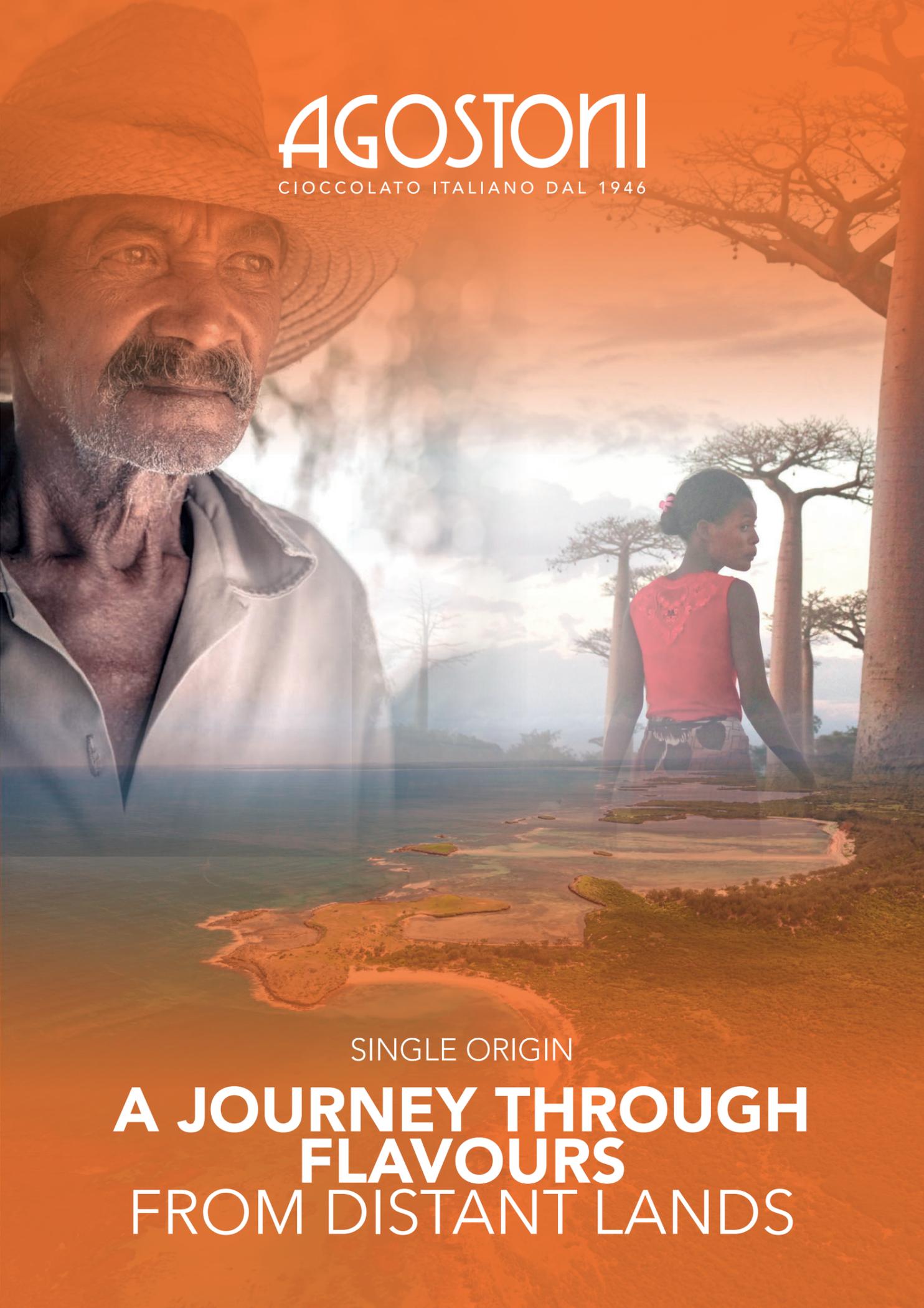
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SINGLE ORIGIN

**A JOURNEY THROUGH
FLAVOURS
FROM DISTANT LANDS**

The Cuban rhythm and the intensity of a taste with multiple shades.

Single Origin Cuba Dark Chocolate 66%

AREA
Baracoa, Guantanamo, Northeast Cuba

HARVEST
December - January / July - August

HARVEST PROCESS
Fermentation takes place in horizontal wooden crates and lasts 7 days. The drying process of these cocoa beans lasts about 5/6 days.

GENETICS
A mix of traditional genes who have maintained their original characteristics with the time.

BARACOA
Baracoa (in the province of Guantánamo, 148 km) is the oldest city in Cuba. It remained isolated from the rest of the Cuban island until the early sixties, when the road "la Farola" was built, which crosses the thick forest that separates Baracoa from Guantánamo, the provincial capital. Its name in the indigenous language means: "Place of the waters" and derives from the fact that close to the city there are the mouths of several rivers (Toa, Miel, Duaba, Yumuri). A small but very special city, a truly unique place with an incredible atmosphere. Immersed in the tropical forest and surrounded by the sea, Baracoa is pure nature, its center is a mixture of colonial and neoclassical. Famous for crops such as coconut and bananas, this area encompasses many traditions including woodworking and a strong and rooted culture for chocolate. Cocoa estates are a constant. Along every road you can easily see the chocolate plants: small trees with trunks covered by flowers and which, with the time, become fruit loaded with tasty seeds. This is where about 75% of Cuban cocoa is born.

HISTORY
The first cocoa entered the island through Cabaiguán in 1540. In 1771 the French colonists, who fled the revolution of the independence of Haiti, started growing coffee and cocoa on the eastern side of the island. To date, cocoa production remains concentrated in this area; the largest cocoa production is found in the Baracoa region. The cocoa is harvested fresh by small farmers who also grow bananas and coconut.

USES

Recommended

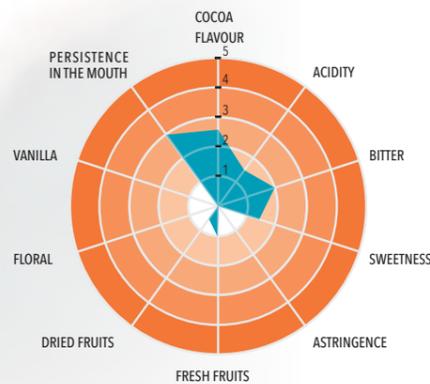


Possible



PIANTATION
Baracoa - North East Cuba

FLAVOUR
A wonderful showcase of Cuban flavours: wood (royal palm and mahogany), hints of dried fruit and spices accompanied by a light acidity and delicate cocoa notes.



The authentic and enchanting taste of nature, thrilled by countless scents and colours.

Single Origin Madagascar Milk Chocolate 40%

AREA
Sambirano, Valley, North West Madagascar

HARVEST
October - November / May - June

HARVEST PROCESS
The cocoa beans from each crop are fermented separately. Fermentation takes place in wooden crates for about 5/7 days; drying is done on wooden tables for about 1 week.

GENETICS
The genetics of cocoa beans are represented by two qualities: Trinitario and Criollo.

SAMBIRANO
In Madagascar there is the Sambirano area between the sea and the mountains, a climatic island favorable to the production of cocoa and coffee. An oasis of peace and harmony: through the cocoa trees, the paths wind towards the great plains, where the herons fly in a world of pure nature, perfumes and peace. The Sambirano is a river that flows in northwestern Madagascar (Antsiranana province). It arises from the Tsaratanana mountain and, after passing through the city of Ambanja, flows into the Ampasindava bay (Mozambique Channel). The Sambirano River also gives its name to the wide plain it crosses on its way to the sea. It is an extremely fertile basin, which enjoys a warm and humid climate, similar the east coast of the island, when generally the climate of the west coast tends to be drier. This is where the quality of a very particular cocoa is born, rich in pleasant nuances of dried fruit and fresh fruit.

HISTORY
Cocoa was introduced to the island of Madagascar in the 19th century by French settlers. Initially limited to colonial plantations, cocoa production then underwent a boost as smallholder farmers began introducing these crops to their plots as well. Nowadays it has become the main crop of the region and provides regular income for the majority of its farmers. This cocoa is harvested by small proprietary producers who grow, ferment and dry their cocoa. This origin is characterized by the unexpected variety richness: here in fact, Trinitario cocoa and Criollo coexist. Madagascar is also famous for other important crops: the renowned "Madagascar vanilla", ylang-ylang, coffee, pepper and pink pepper.

USES

Recommended



Possible



DISTRICTS
Sambirano Valley - North West Madagascar

FLAVOUR
Pleasant notes of yellow fruit, hazelnut finish for a soft and pleasant taste on the palate.

