



BORGO de' MEDICI

PANETTONE CATALOG 2022

100% MADE
IN TUSCANY





BORGO de' MEDICI

HIGH QUALITY ITALIAN
ARTISANAL PANETTONE

Passion, quality, care and attention for raw materials, selected ingredients, artisanal production, these are our values and mission. Simple ingredients like wheat flour, eggs, butter, sugar meet special cream fillings and surprising recipes: all our Panettoni are the result of years of experience, love for tradition and also research of new trends.

PANETTONE
Traditional Italian Cake



PAN de'MEDICI

Traditional Florentine Cake

Here comes Christmas and the chill of the December air in Florence is sweetened with the enticing aromas of artisan bakers making de' Medici's Bread, Pan de' Medici. This famous Florentine Christmas cake, baked artisanally, is a plain, naturally yeast-leavened, sweet bread perfumed with vanilla. Many competing stories claim to reveal the origins of Pan de' Medici. Some say a young baker invented the cake to impress his lover; others say the sweet cake was invented by a nun to impress her fellow sisters. Whichever it is, it is certainly a labour of love, as making such Cake is not a quick process. Pan de' Medici can be toasted for breakfast, eaten with coffee, dipped in vin santo for lunch, enjoyed with prosecco for aperitivo, and served as the closer for dinner, along with amaretto. This rich in butter cake is very versatile and can be used also in savory combination, such as truffle, salmon, foie gras or caviar. Enjoy your own Pan de' Medici this festive season.



BDMP2101
PAN DE' MEDICI
TRADITIONAL FLORENTINE CAKE
 1 lb 10.4oz (750g)
 6 units/case

PANDORO



BDMP2102
PANDORO HAND WRAPPED CAKE
 1 lb 10.4oz (750 g)
 6 units/case



BDMP2103
PANDORO TIRAMISÙ CREAM FILLED
 1lb 13.98oz (850 g)
 6 units/case

CLASSIC HAND-WRAPPED PANETTONE

Panettone of this line is prepared using only fresh milk, fresh butter and natural vanilla.



NEW
ARTWORK

BDMP2201
PANETTONE CLASSIC FRUIT CAKE
with Sultana Raisins and candied fruit
1 lb 10.4oz (750 g)
6 units/case

BDMP2202
PANETTONE CHOCOLATE CAKE
Filled with Chocolate cream
1 lb 10.4oz (750g)
6 units/case

HAND-WRAPPED CREAM FILLED PANETTONE

Panettoni of this line are filled with specialty cream made with high quality ingredients.



NEW
ARTWORK

BDMP2203
PANETTONE PISTACHIO CREAM FILLED CAKE
Soft Panettone filled with Pistachio cream
and covered with toasted pistachios
1 lb 10.4oz (750g)
6 units/case

BDMP2204
PANETTONE LIMONCELLO CREAM FILLED CAKE
Soft Panettone filled with
Limoncello flavored custard
1 lb 10.4oz (750g)
6 units/case

CREAM FILLED PANETTONE IN BOX



BDMP2205
PROSECCO
CREAM FILLED CAKE
1 lb 10.4oz (750g)
6 units/case

NEW
ARTWORK



BDMP2206
SALTED CARAMEL
CREAM FILLED CAKE
1 lb 10.4oz (750g)
6 units/case



AS02256
MARRON GLACE
CREAM FILLED
17.6 oz (500g)
6 units/case



**BDMP2207
GIN DRUNKEN
PANETTONE**
17.6 oz (500g)
6 units/case



NEW
ARTWORK

**BDMP2106
DRUNKEN
PANETTONE
SPRITZ INFUSED**
17.6 oz (500g)
6 units/case



PANETTONE Spritz INFUSED

Whether you're a fan of Spritz cocktail or a lover of cake, this gorgeous Spritz Drunken Panettone ticks all the boxes for a tipsy festive treat. A traditional Italian sweet bread loaf that's soft and delicious, panettone is a lovely, lighter alternative to a traditional Christmas cake. Infused with the unique flavour of the most Italian Cocktail, it brings together both traditional and modern flavours to create a wonderfully moist and properly boozy cake that's perfect for sharing with friends and family. Presented in a beautifully gift-wrapped box, it would make a lovely gift for any Italian foodie or cocktail lover. Why not try serving with orange sorbet or a vanilla ice cream for a grown-up dessert, or create a fabulously boozy bread-and-butter pudding also for creative aperitif.

Our Gin Infused Panettone has been awarded as **INDYBEST** as the best panettone in the UK market following the reviews of the newspaper Independent

“This was a big hit with our testers. Made in Italy using the traditional method and injected with gin syrup, this panettone is so beautifully wrapped and tied with ribbon, it already feels like a real treat for Christmas time or a gift for a gin fan. On opening, it smells immediately of gin with some subtle vanilla and spices, though not overpoweringly so. The texture is springy and pillowy soft with just the right level of moistness without being too sticky. It holds its shape well, is easy to slice and tastes subtly of juniper crossed with citrus. Very moreish and it's so light you'll easily need another slice.”

Monday 11 November 2019

**BDMP2208
SAMBUCA ROMANA
DRUNKEN
PANETTONE**
17.6 oz (500g)
6 units/case



La Romana Sambuca is a liqueur obtained from a blend of natural essences including elderberry, green anise and star anise. It is produced through the distillation of green anise and star anise, which helps to give the liqueur an unmistakable taste and an intense aroma. After adding the elderberry extract, the distillate undergoes maceration and is then sweetened. Our Romana Sambuca infused panettone is a delicious proposal for the holidays but which is a perfect dessert for the whole year!



GLUTEN FREE PANETTONE



AS02254
GLUTEN FREE
PANETTONE CAKE
1lb 5.16 oz (600g)
6 units/case



PLACE HOLDER PANETTONE

You can use as place holder at your Christmas table or hang it on tree!

BDMP2107
MINI PANETTONE CAKE
in Shelf Ready Tray contains 12 pcs
2.8 oz (80g)
24 units/case
(2 shelf trays)



MINI PANETTONE & GIFT SETS



BDMP2109
ASSORTMENT OF
2 MINI PANETTONE CAKES
+ PANDORO IN GIFT BOX
 9.87 oz
 6 units/case

AS02259
ASSORTMENT
OF 6 MINI PANETTONE CAKES
IN GIFT BOX
 contains 6 different mini panettone
 21.1 oz oz (6X100g)
 4 units/case



PANETTONE EVERYDAY



AS02257
CLASSIC FRUIT CAKE IN BOX
 2 lb (900g)
 6 units/case



D004025
CLASSIC MINI PANETTONE
FRUIT CAKE
 3.52 oz (100 g)
 24 units/case



D004060
MINI PANETTONE
CHOCOLATE CAKE
 3.52 oz (100g)
 24 units/case

Borgo de' Medici

Borgo de' Medici is a family-run company dedicated to producing a series of food specialties made in Tuscany and to promoting these gems, by distributing them with own trademark, in Italy and throughout the world. Our philosophy can be summed up in two simple words “Living Tuscany”

For Borgo de' Medici, Tuscany has always been the starting point. All our raw materials, and culinary techniques originate within this territory, an area that has always supported history and traditions linked to the creation and exchange of handcrafted products. Our products represent a unique heritage that spotlights quality and variety. They are the result of an extraordinarily high level of handcrafted expertise which is quite difficult to achieve. Thus, these products are truly representative of a distinct territorial and historical identity.

Great to eat and interesting to think about.

We Defend and Promote the Tuscan *Gastronomic* Heritage

Borgo de' Medici (Translation: Village of the Medici Family) The Story...

The Medici family ruled the city of Florence in the region of Tuscany from 1433 until 1756. Every time a Tuscan village or town was conquered by the Florentine Army, a stone stamp marker with the Medici House symbol was put in evidence on the wall of the town or on the city hall building and the village became officially a “Borgo de' Medici”.

The Medici family had a major influence on the growth of the Italian Renaissance through their patronage and support of the arts, the humanities and the development of modern Italian cuisine. To honor this historic heritage, in 1999 Massimo Pugi and his family founded Borgo de' Medici Delizie Toscane in Prato (Tuscany). Working with some of the

best artisans, farmers and beekeepers of the region, he developed a complete line of authentic Tuscan fine food creating an ideal village (Borgo) of specialty foods (the biscotti from the bakery, the extra virgin olive oil from the olive mill, the fruit preserve from the kitchen with copper pots...)

Over the past 18 years, Borgo de' Medici has grown and developed into a multi-national company, with products now available in fine specialty stores in more than 30 countries. All of the products come from farms and workshops located in zones of specialization, and are owned by or associated with Borgo de' Medici. And now, we bring to you Borgo de' Medici USA Inc., a 100% family owned subsidiary created to import and directly distribute the Borgo de' Medici line to specialty stores in the USA just as it is



distributed in the Old World...

Our mission is to become the leading purveyor of Tuscan fine food in the world, respected for the outstanding quality of our products, their presentation and authenticity. We are committed to educating, inspiring and communicating the quality, the originality, the values and the lifestyle of Borgo de' Medici and the Tuscan countryside.

BORGO de' MEDICI

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PRE-BOOK ORDERS GUIDELINES 2022

Borgo de' Medici Usa Inc. understands getting your holiday products is a priority to you. We know also that not every customer wants delivery of their product at the same time. Because of that, we have developed a shipping approach to help you plan and best meet your holiday needs. Orders without a designated early delivery date will fall under the standard delivery date.

Orders:	Please email your order to orders@borgodemedici.us
Deadline:	Last day to send Holiday Prebook Orders is July 3th.
Standard Delivery Window:	We will start shipping as early as Monday October 10th. All orders placed for this window are expected to ship by Friday October 29th. If you desire a later ship date, please specify when placing your order.
Early Delivery Window (1st Ship):	We will start shipping as early as Monday September 20th. All orders placed for this window are expected to ship by Friday September 29th. Please note 2nd ship date items will result in back orders if included on early Delivery Window orders as they are intended for the Standard Delivery Window. Freight/Delivery charges will be added to both orders (early and back order/standard).
Cancel date:	Customers who request a shipping cancel date may select any date after 11/15/2022.
Volume Holiday Order Discounts :	Orders over \$3,000 will receive a 10% discount (not to be combined with any other discounts).
Minimum Orders:	The minimum order amount for the Holiday catalogue is \$ 750. If you are ordering for early date and for standard date both orders need to reach 600\$ amount. Borgo de' Medici cannot split cases. A copy of your State Resale Certificate and Federal Tax ID number must accompany your opening order before it can be processed.
Terms:	Orders are shipped prepaid by VISA, MC, DISCOVER, AMEX or check. All returned checks are subject to a \$25.00 return check fee. In the event that payments are not received as agreed upon; Borgo de Medici reserves the right to revoke the payment terms at any time and reinstate prepaid terms.
Product Image:	Contact us if you wish to use our product images. Any reproduction of the images in our catalog or website is prohibited.
Shipping:	Borgo de' Medici ships FOB, PA. See our Freight Program.

If you are not a current customer, you need to open a "Wholesale Account".

If you are interested in opening a Wholesale account, please contact our Sales team at: tel +1.561.249.6654

Email wholesale questions or comments to: sales@borgodemedici.us