GIFTS CATALOGUE

VELOCITÀ

SPECIAL GIFTS

FOR MOMENTS
THAT MATTER



OUR PHILOSOPHY

Velocità continues its tradition of bringing the highest-quality products to the table and transforming the simple act of giving into a memorable experience. As every year, we bring the taste of Italy closer through a carefully curated selection of products, thoughtfully chosen to become truly special gifts.

At the heart of our selection is Panettone, a symbol of Italian tradition and, for us, one of the finest expressions of the art of Italian baking. The Panettone featured in our collection is made by exceptional Italian bakers, carefully selected for their recipes, ingredients, and craftsmanship behind every slice.

We are here to help you carry this story forward, slice by slice, to those you wish to bring a little joy to this year

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Happy Holidays, Velocità Team!

PANETTONE

2 STELLE
GUIDA MICHELIN®
ITALIA

MADE BY ANTICA CORONA REALE - ITALY
by **Chef Andrea Rastelli**

Andrea Rastelli





Chef ANDREA RASTELLI

Andrea Rastelli is the Pastry Chef and oversees AtelieReale, the artisanal laboratory of Antica Corona Reale restaurant in Cervere, Piedmont — a restaurant with over 200 years of history and two Michelin stars.

For Velocità, Andrea Rastelli has created a special Panettone, where Italian tradition meets a meticulous approach to ingredients and the craftsmanship of fine pastry making.

Light, aromatic, and delicate in texture, this Panettone is the result of a slow process, in which every stage is given the time and care it deserves.

From Piedmontese butter and Madagascar vanilla to Moscato d'Asti, each ingredient is selected for its quality and character, then brought to life through a technique built around patience and balance.

When craftsmanship meets refined taste, simplicity is elevated to sophistication.



PANETTONE REALE®
al Moscato D'asti DOCG

Ingredients:
type "00" **wheat flour**, Agrimontana candied orange peel (orange peel, glucose-fructose syrup, sugar), Inalpi **butter** made from pasteurised centrifuged **cream** from Alpine **milk** from the Piedmont region, Sparea Alpine spring water, fresh **egg** yolks from barn-raised hens, sugar, raisins, sourdough starter (contains **wheat**), honey, Moscato d'Asti DOCG wine from Az. Agr. Paolo Saracco (1%), Agrimontana candied lemon paste (lemon, glucose-fructose syrup, sugar), salt, **barley malt**, vanilla from Madagascar pods, natural flavourings. May contain traces of: **mustard, soy, hazelnuts, almonds and other nuts.**

Allergens:
Gluten, eggs, lactose.

Shelf life:
60 days from the production date

Net weight:
750 g

Price (excluding VAT):
227.27 RON

PANETTONE

PINTAUDI®

MADE by PINTAUDI - ITALY

by **Chef Giuseppe Pintaudi,**





Chef GIUSEPPE PINTAUDI

Giuseppe Pintaudi brings something of his Sicilian roots and over two decades of experience in his laboratory in Trieste to his Panettone.

Since 2004, Giuseppe Pintaudi has developed his own vision of Italian pastry, reinterpreting traditional recipes with a personal, generous, and contemporary approach.

This Panettone preserves the classic character of the Italian dessert — a light, airy, and fragrant dough — enhanced by generous pieces of chocolate that add intensity and a delightful contrast in texture.

It is a Panettone made to be shared, enjoyed with coffee in the morning, or placed at the heart of the festive table.



PANETTONE PINTAUDI®
with dark chocolate and candied orange

Ingredients:
Type "0" **wheat flour**, **butter**, candied orange cubes 13% (orange peel, glucose-fructose syrup, sugar), sugar, **egg** yolk, dark chocolate 12% (cocoa minimum 60%- cocoa mass, cane sugar, cocoa butter, emulsifier: sunflower lecithin), sourdough starter (**wheat** flour), emulsifier: E471 (mono- and diglycerides of fatty acids), whole **milk** powder, sea salt, honey, flavourings.
Surface treated with ethyl alcohol.
May contain traces of: **nuts (walnuts, almonds, hazelnuts, pistachios, pine nuts), peanuts, sesame, soy, mustard**.

Allergens:
Gluten, eggs, lactose.

Shelf life:
5 months from the production date

Net weight:
500 gr / 1 kg

Price (excluding VAT)**:**
103.31 RON / 161,16 RON


GIFTS
CATALOGUE
VELOCITÀ


VELOCITÀ
VELOCITÀ
VELOCITÀ
VELOCITÀ
VILLA JOLANDA
PROSECCO
EXTRA DRY
PANETTONE
MADE BY PINTAUDI
VELOCITÀ
ELEVATE THE EVERYDAY WITH THE EXQUISITE
TASTE OF ARTISANAL ITALIAN PANETTONE

VENETO



GIFT #1
VENETO

Panettone
PINTAUDI

—

500 gr

Prosecco
Villa JOLANDA

—

200 ml

Price (excluding VAT):

128.10 RON


VELOCITÀ
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VILLA JOLANDA
PROSECCO
EXTRA DRY
PANETTONE
MADE BY PINTAUDI
VELOCITÀ
ELEVATE THE EVERYDAY WITH THE EXQUISITE TASTE OF ARTISANAL ITALIAN PANETTONE
GIUSEPPE PINTAUDI

TRIESTE



GIFT #2
TRIESTE

Panettone
PINTAUDI

—

1 Kg

Prosecco
Villa JOLANDA

—

750 ml

Price (excluding VAT):

243.80 RON


VELOCITÀ
VELOCITÀ
VELOCITÀ
VELOCITÀ
PANETTONE
VELOCITÀ
DOMORI
BACI di Dama
Net wt 3.2 oz. (80g)
DOMORI
CIOCCOLATINI
DOMORI
DOMORI
DOMORI

PIEMONTE



GIFT #3
PIEMONTE

Panettone
ANTICA CORONA REALE **

—

750 gr

Prosecco
Villa JOLANDA

—

750 ml

Specialty coffee
VELOCITÀ

—

250 gr

Biscotti
BACI DI DAMA

—

90 gr

Mix DOMORI
CIOCCOLATINI

—

8 pcs, 65 gr

Price (excluding VAT):

418.05 RON

***Created by Pastry Chef Andrea Rastelli, from the two-Michelin-starred restaurant (Italy)*



YOUR GIFT, YOUR SIGNATURE

Each of the three Velocità gift selections can be reconfigured and personalized.

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From selecting other products from the Velocità portfolio to incorporating the visual identity of your company or event.

VELOCITÀ

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