italianway

FIASCONARO®

DOLCE & GABBANA

Le Colombe 2024

Following on from the Panettone success, Dolce & Gabbana and Fiasconaro join forces again to create another delicacy typical of the Italian pastry tradition: the Colomba.

Yet again, a recipe whose origin is deeply rooted in Northern Italy has inspired the art of confectionery and creativity of two strong enterprises deeply rooted with Sicilian traditions.

COLLEZIONE EASTER 2024

NEW DESIGN

«LA COLOMBA ALLE MANDORLE DI SICILIA»

(750g) with Sicilian Almonds

«LA COLOMBA CON CIOCCOLATO E CONFETTURA DI FRAGOLINE DI BOSCO DI SICILIA»

(800 g + 200g crema)

with Chocolate and Sicilian Strawberry preserve

«LA COLOMBA AL MANDARINO»

(100g) with tangerine

IMAGES WITH NAMING TO BE CORRECTED

«La Colomba alle Mandorle di Sicilia»

The recipe

A traditional recipe where the fragrance of the dough is enhanced by fresh Sicilian orange peel and covered with icing and almonds, of course rigorously Sicilian.

«La Colomba alle Mandorle di Sicilia»

A tin to collect

A special elliptical can, designed by Dolce & Gabbana in two variations of the same traditional majolica motif, seals this exquisite quality pastry.

NEW DESIGN

Pieces For Box: ***4 (2 Blue +2 Pink)***
*Packaging: latta (**23x 31,5 x16**)*
Shopper : 4
Net Weight: 750 g

«La Colomba con Cioccolato e Confettura di fragoline di bosco di Sicilia»

The recipe

An exceptional 1kg creation, topped with a double glaze of dark chocolate and wild strawberry preserve.
Indulgent chocolate drops scattered in the dough and a jar of Sicilian chocolate spread with spatula further enhance this special gift.

«La Colomba con Cioccolato e Confettura di fragoline di bosco di Sicilia»

A tin to collect

For such a memorable cake a special tin, exclusively designed by Dolce & Gabbana, is essential to preserve the flavours of the most authentic Sicilian tradition.

NEW DESIGN

Code: 241001

*Pieces For Box : **4 (2 Blue + 2 Pink)***
*Packaging : latta **(25x32x16,5)***
Shopper : 4
Net Weight : 1 kg

«La Colomba al Mandarino»

The new recipe

A mini colomba in 100g size, without candied fruits, with mandarin essence, and almond and pistachio glaze, decorated with sugar and pistachios.

«La Colomba al mandarino»

A tin to collect

This dainty elliptical tin by Dolce & Gabbana holds, as if it were a small treasure, the tastiest secrets of the Colomba cake, symbol of peace and re-birth.

Code: 146007

Pieces For Box : ***8 (4 Blue + 4 Pink)***
Packaging : latta ***(12x 17,3x 7,8)***
Shopper : 8
Net Weight : 100 g

PACKAGING

Coordinated packaging has been studied in every detail. Each Colomba Cake comes with matching shopping bag in two variations and sensorial leaflet.