

Storica Gubana

Dessert with Storica grappa

Raw material

Ingredients: plain flour, sugar, butter, eggs, whole milk, yeast, salt, natural flavors. Stuffing: sugar, jam, butter, nuts, hazelnuts, almonds, sultanas, rhum and grappa spirits. It may contain traces of other nuts.

A traditional dessert from Natisone Valleys known since the 15th century, Gubana was eaten during traditional celebrations as well as given to wedding guests replacing Jordan almonds. A sweet yeast dough baked in the oven, stuffed with walnuts, raisin, pine nuts, sugar and grated lemon zest, the traditional Gubana becomes "Storica" with the addition of a secret ingredient.

Storica Gubana is delicious to be enjoyed at room temperature for a gourmet break or as a dessert after a meal, maybe accompanied with one of DOMENIS1898 spirits.

Best before four months from the date of manufacture.

Exclusively produced for DOMENIS1898 by

Panificio "Del Fabbro"
Cividale del Friuli (UD)

Sizes and packaging



350g 500g 1000g

