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PANETTONE & PANDORO

Panettone and Pandoro



THE ART OF PANETTONE: TRADITION, QUALITY AND INNOVATION

Each Fiore Panettone represents over 200 years of mastery and dedication, a story that intertwines respect for tradition with constant attention to quality and innovation. The choice of the best raw materials – from candied fruit obtained from selected fruit to fine chocolates – is the first step in a process that culminates in natural leavening, essential to guarantee the extraordinary softness and complexity of flavors that characterize each product.

Each panettone is a journey through authentic flavors and enveloping aromas, a reminder of laden tables and moments of sharing. Our dedication to excellence is reflected in every detail: from the care with which each panettone is crafted, to the creativity with which we offer variations that satisfy the most traditional and the most curious palates.



Classic panettone

Our Classic Panettone is the quintessence of Italian tradition.

Candied orange and raisins meet a soft and aromatic dough, for an authentic experience that warms the heart.

Chocolate Panettone

For true chocolate lovers, a panettone with a rich and delicious heart. High-quality chocolate pieces blend with the softness of the dough, creating an irresistible combination of sweetness and intensity.

Peach and Apricot Panettone

A fresh and original variant, which combines the sweetness of peach with the intensity of apricot.

Perfect for those who want to try a panettone with a unique character,

capable of surprising with every bite.





PANETTONCINI 100 g

Small, delicious, unmistakable.

The panettoncini Fiore 1827 are born: the mini version of our most iconic leavened products, designed for those looking for a personal gesture of sweetness or a gift that surprises with taste and care. Made with the same attention to detail and with the highest quality ingredients, the 100 g Panettoncini are available in classic and seasonal variations, perferc for offering, tasting or collecting.

CLASSIC PANETTONCINO 100 G



CHOCOLATE PANETTONCINO 100 G



PEACH AND APRICOT PANETTONCINO 100 G





PANDORO 1827

Since 1827, Fiore has begun to cultivate the taste of time and perfection.

Inspired by the great Italian confectionery tradition, this pandoro is made with three doughs, natural leavening for up to 72 Hours and an entirely manual process. This is the only way we obtain an extraordinary softness, which tells what we are: care, experience and passion, from day one.



For more information or custom project requests, don't hesitate to contact us!

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