



Panettone Pairing Guide Holidays 2022

How much more would you like to enjoy panettone this holiday? Here are some suggestions for creating a true Italian holiday experience at home.

Prosecco – The vivacious bubbles and light stone fruit notes of a dry Prosecco compliment the sweet creamy buttery-ness of panettone. Since Prosecco is produced the Charmant method, the bubbles will be bigger and race to the top of the glass very quickly creating a gorgeous visual effect for a festive holiday toast!

Moscato d’Asti – Softer bubbles and a touch of honeyed sweetness create a congruent pairing with panettone. Moscato has a lower alcohol level, it’s an ideal sweet treat for breakfast, mid-day or all day sipping and snacking.

Franciacorta – Let’s say your rich Italian aunt gift you an artisanal panettone flown fresh across the Atlantic. That’s a mere exaggeration of the circumstance needed to level up to this memorable fancy pairing that will help you forget some of the 2020 setbacks we’ve all experienced. Franciacorta’s luxurious creamy texture will turn any grocery store Balocco panettone into a piece of artwork.

Limoncello – Just a short pour of refreshing, chilled limoncello is a delightful sidekick to a warmed panettone. The zesty candied citrus with the cheerful liquor will take your holiday vibes to the Amalfi Coast, a side dollop of whipped cream, zabaglione or mascarpone will complete the scene.

Coffee – The breakfast staple with panettone will start your Christmas morning off right... especially spiked! I suggest any rum, cognac, cream or fruit liqueur.

Earl Grey Tea – This citrusy, slightly bitter black tea will both compliment and balance the fruit and sweetness of a panettone, especially if yours includes almonds. Adding depth and dimension for a holiday afternoon teatime.

