

REF. 130257

Acqua Bocata 140g








Turn a good sandwich into an "EXCEPTIONAL SNACK"

Discover our Aqua Bocata: an excellent alveolate bread, light crunchy and durable.

It is baked in a Stone Sole Oven, following the artisan tradition that gives this bread its final texture. Boosting with its great baking force, an extraordinarily alveolate crumb and generating a crunchy rustic crust and an unmistakable flat sole.

You must always offer it hot: tender and crunchy.

Its high hydration allows that you can heat it again at any time of the day, so that you always offer it as freshly made.

| | | | | | | |
|---|---|---|---|---|---|---|
|  |  |  |  |  |  |  |
| 140 g | 27 cm | 45 u. | 28 boxes | 180 °C | 20 - 30 min | 10 - 12 min |



STONE OVEN · LONG RESTS · HIGHLY HYDRATED · ALVEOLATE CRUMB · HIGH DURABILITY ·