



CANTINA ALLA MAGGIA
ASCONA

Chestnut flour

This flour is made exclusively from chestnuts harvested in Ticino. The chestnuts are dried without smoke and then ground. This process leaves the typical flavor of the raw material intact. Chestnut flour can be used in pastries as well as in the preparation of excellent gnocchi.



Cantina alla Maggia

Via Muraccio 111 CH-6612 Ascona

Phone +41 91 792 33 11 - info@terreniallamaggia.ch - www.terreniallamaggia.ch