

Primitivizia Mugolio Pine Cone Bud Syrup

Mugolio is a distinctive syrup created by legendary forager Eleonora Cunaccia in the heart of the Dolomite Alps National Park in Trento, Italy. Eleonora is one of the few residents in the area given permission to forage in the park. To make 100 grams of Mugolio, about 100 small pine cone buds are needed! She macerates the fragrant buds in water and sugar during the sunny summer months until September, when the must is filtered and aged. The resulting sap, strong in flavor, is cooked over a low fire with additional sugar until thick and dark brown. Mugolio bursts with the flavor of dark honey and woody pine, plus notes of delicate maple, rosemary, and wild rhubarb. Drizzle over a pork roast, grilled chicken, or very ripe cheeses. It is also wonderful on gelato, panna cotta, yogurt and roasted fruit. Try substituting for maple syrup for a new flavor. Even perfect in cocktails like a martini!



Product Details

Item	410599
Brand	Primitivizia
Sold By	EA
Pack Qty	6
Pack Size	3.4 oz
Case GTIN/EAN/UPC	793232645001
Unit UPC	793232645001
Country of Origin	Italy
Shelf Life from Production	40 months
Storage	Dry
Kosher	No
Gross Case Weight	7 LB
Ingredients	Water, sugar, pine cone bud extract.