

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

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| 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. |