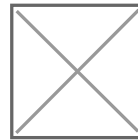
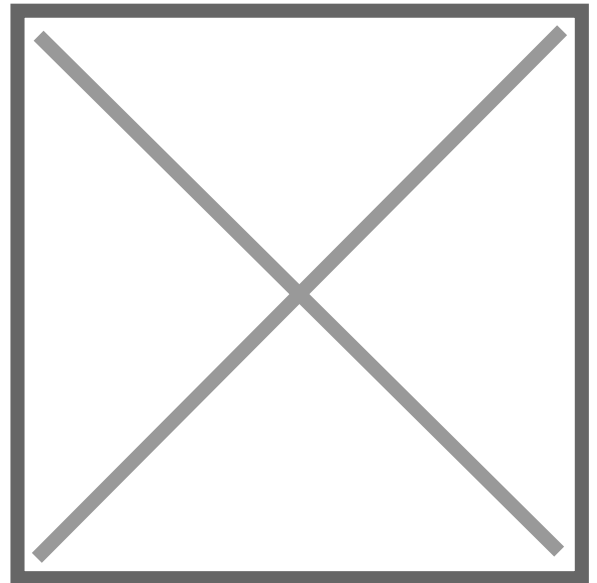


La Perla di Torino



> Food & Beverage

Biscuits, cookies / Certifications / Chocolate & pralines /
Chocolate, nut, nougat spreads / Confectionary & Spreads /
Distribution channel / Food Safety & traceability / Food Tech /
Gluten free / Gourmet Shop / Ho.re.ca. / Food service / Long life
baked goods / Private label / Retailer / Seasonal cakes



> More about La Perla di Torino

Since its born, in 1992, LA PERLA di Torino links its name to the Piedmont sweet tradition, celebrating quality chocolate in one of the most beloved historical expressions in the MOLE building city: chocolate truffles.

With the first 3 creations La Perla Nera, La Perla Bianca and the dark chocolate truffle Extreme, today iconic products, the founder of the artisanal laboratory Sergio Arzilli wanted to celebrate Torino, its adoptive city. He started a path oriented in valorizing traditional chocolate truffle and inventive creations, that in over 25 years of activity conquered the attention – and the palate – of Italian and international gourmands.

Apart from the great classics, LA PERLA di Torino over the years understood how to evolve and explore new territories. Enriching his selection with many variations and showing his ability in catching new market trends and the capacity of catching challenges, LA PERLA di Torino realized new and innovative versions with up-to-date tastes over the years.

La Perla di Torino



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Spoken Languages English, French, German, Italian

