

BODRATO CIOCCOLATO



> Food & Beverage

Certifications / Chocolate & pralines / Chocolate, nut, nougat spreads / Confectionery & Spreads / Distribution channel / Fda / Gourmet Shop / Retailer



> More about BODRATO CIOCCOLATO

The company is situated in the most important district for the sweets in the North-West of Italy, in the well known area of Piemonte famous for its wines like *Gavi di Gavi* and *Dolcetto di Ovada*. The renowned food and wine connoisseurship of this area helped the improvement process of the company to refine and continue its proper art of making pastries.

The complete processing of chocolates is done by hand: from the "Nocciolato" to the gem of the company, the Boero.

Exclusively selected ingredients are solely used for the Boero, ingredients such as cherries from Vignola and Garbagna (this is a slow food presidium) soaked for a long period in the Grappa made from the grapes of the district.

All the products like stuffed chocolates, dragees, Gianduiotti and Easter eggs (another excellent product of the tradition) are made following traditional methods.

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