

BRAMARDI DI BECCARIA FRANCO



> More about BRAMARDI DI BECCARIA FRANCO

Very close to Cuneo, at Cervasca, is located the confectionary industry "BRAMARDI", which produces specialities based on chocolate.

BRAMARDI aims at an agreeable alliance of local creativity with Piedmontese tradition. A perfect combination of top quality ingredients together with extremely professional techniques in the art of preparation gives rise to exceptionally tasty chocolate products.

BRAMARDI finds in the *Cuneese Bramardi*, the top of its own sweet-meat and chocolate world. It is a traditional confectionary, tied to town of Cuneo, made by a crunchy shell of dark chocolate stuffed with soft filling.

In addition to the traditional rum flavour, BRAMARDI has added 20 various stuffings with or without liquor: whisky, hazelnuts, limoncino, chestnut, cereals, coconut etc.

BRAMARDI DI BECCARIA FRANCO



BRAMARDI also produces different kinds of **sweet truffles**, a true speciality made from dark or white chocolate with toasted Piedmont hazel-nut grains and dusted with fine cocoa powder. In addition a selection delicious pralines are also realized, like **Birichin**, made up with meringues, soft gianduja cream and dark chocolate.

The **Bramardi Gianduiotto** completes the several typical products tied up to the Piemonte region. It is a chocolate still masterfully homemade done by not pouring the Gianduja chocolate into molds. Bramardi uses a top quality mix of Piemonte hazelnuts IGP and genuine ingredients (sugar, milk....), which are ground by a cold working in a wide grind-stone.

> Contacts

Address: VIA NAZIONALE 76/E - CERVASCA

Email: info@bramardicioccolato.it

Website: www.bramardicioccolato.it

