

Franco Vicenzi



> Food & Beverage

Biscuits, cookies / Certifications / Desserts / Distribution channel /
Fda / Food Safety & traceability / Food Tech / Gluten free /
Gourmet Shop / Long life baked goods / Private label / Ready meals
(room temperature) / Retailer / Shopping mall/GDO



> More about Franco Vicenzi

What a surprise is the sweetness and the softly taste of a typical cookie.

Vicenzi: Amaretto an Italian passion.

Our company is founded in 1955 by the pastry chef Franco Vicenzi. We are located in Mombaruzzo, a small village in Piemonte, today Unesco World Heritage site. The "Amaretto morbido di Mombaruzzo" dates its origins approximately about 1700 at Savoy court, this was a veritable delight that nobles of Piedmont used to give as a present to homage their important guests to the ends of the banquets. Its secret lay in simple and natural ingredients, but overall an old masterly processing technique. Hence in 20 g of a soft cookie you will find a very short ingredient list, but a very long history.

In the beginning; Soft Amaretto of Mombaruzzo owed its success to Mr. Vicenzi's ability to combine the old local recipe together with his experience in bakery. In short this product became very famous and the company grew up and currently is starting to export in Europe, USA and United Arab Emirates.

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Our product is very DIFFERENT from all other Italian classic confectionary product. In fact; in order to be real and original one of Mombaruzzo our Amaretto has to have a very soft texture, delicate to the palate, just a cake.

- We give a special care to raw material selection
- We don't use artificial additives
- Our amaretto is naturally GLUTEN FREE
- We are certified BRC -IFS

Any occasion is good occasion to have your Amaretto, no matter if it's sunny or rainy, but better taste it with a glass of fresh and fruity Moscato d'Asti DOCG wine after lunch or a drop of voluptuous intense amaretto liquor in the evening. With friends or alone this is the best way to cuddle yourself and the people you love most.

Our selection:

Soft Mombaruzzo Amaretti cookies traditional recipe

Sugar, apricots almond,

white of egg and almonds

GLUTEN AND YEAST FREE

Lemon

Tangerine

Apricot

Berries

Coffee

Gianduja Chocolate

"Moscato d'Asti D.O.C.G." Wine

mixed Chocolate coated

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