

IL GERMOGLIO DI VOLPE RICCARDO & C.



> More about IL GERMOGLIO DI VOLPE RICCARDO & C.

The founders, Rossana Piana and Riccardo Volpe, opened their first business after ten years of training and experience in the pastry and bakery sector. In 1998 IL GERMOGLIO was born, a family-run artisan bakery and pastry shop in the center of Acqui Terme.

The choice of high quality raw materials, combined with the production capacity gained over the years, allowed the expansion of the activity in the most prestigious shops and sales points abroad. In 2000, the small business develops into a company, becoming "IL GERMOGLIO DEI SAPORI".

Today the company has a new 1300 sqm site in the industrial area of Acqui Terme and the main products are the breadsticks called "Acquolini", the Baci di Dama, the Kifferi and the "brutti e buoni".

We still use the traditional handmade mixing and refined tea pastry with traditional methods, moreover the mechanizing working does not change the original taste of the products.

GERMOGLIO DEI SAPORI, combining tradition with the best ingredients of the Piemonte area, has achieved a perfect harmony between aromas and taste.

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