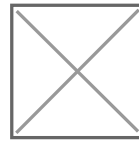


# FORNERIA ARTIGIANA CAVANNA

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> ~~More about FORNERIA ARTIGIANA CAVANNA~~ —

The Forneria Artigiana Cavanna (craft-bakery Cavanna) was created by an idea of the family of the same name. In 1995, the Cavanna family started their business, aiming for a quality product. This is achieved by slow grinding with real grindstones and using cereal products grown with traditional and organic methods.

The mill "Molino della Riviera" was built at the end of the XV century in the medieval village of Dronero.

The Cavanna family bought the mill and after years of restoration, they opened the structure and activated the millstones. Since then, production has increased using the technologies made available nowadays, and keeping the traditional foundations that characterized the ancient mill.

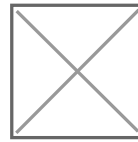
**THE PRODUCTS:** With a passion for artisanal production and the selection of higher quality ingredients, we offer a range of healthy and delicious biscuits suitable for every occasion.

**STONE GROUND FLOURS:** All our different types of flour are only ground by water. This allows us to produce clean energy so that we can obtain a higher quality raw material.

Our crops are grown, worked and stored within 60 km of our mill, so you can control the cultivation and production chain throughout the year.

Over the years, we have established a circle of reliable farmers who provide us with the highest quality of our main product: the flour. The local economy is very important to us, in fact one wants a land system of short product chain.

# FORNERIA ARTIGIANA CAVANNA



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