



**Ciocolateria italiana**  
Alba

Catalogo 2021-2022



# LA STORIA

Le radici della Cioccolateria Italiana Alba risalgono alla fine dell'800 quando gli antenati della famiglia producevano già dolcetti e torrone con le nocciole di Langa.

Dopo la Guerra e la ricostruzione, il bisnonno trasmise la voglia di fare impresa e la passione della pasticceria, che ancora oggi continua di padre in figlio.

Nel tempo "Cioccolateria Italiana" si è trasformata da azienda artigianale del settore dolciario ad un vero e proprio laboratorio del gusto, divenendo espressione qualificata del "made in Italy" e della cultura gastronomica italiana.

Il laboratorio si trova in uno degli angoli più suggestivi del nostro Paese: la cornice naturale del Roero, sulla Strada Romantica delle Langhe e del Roero, patrimonio dell'Umanità Unesco.

Creare il laboratorio sulle colline roerine è stata una scelta inusuale ma un modo di "rimanere a casa".

Il marchio infatti riassume la filosofia della famiglia: l'albero con i suoi frutti condensa in un'immagine il legame tra la vita e la terra, una terra di provincia, il Roero, tra il profumo di fiori selvatici e la voce della Natura.

Ambasciatrice di un vero stile di vita eco friendly, Cioccolateria Italiana Alba distingue la sua produzione artigianale grazie a frutti, fiori e piante tipici del Piemonte e dell'Italia, privilegiando imballi riciclabili, sempre a favore di un'economia fortemente sostenibile.

Tra i prodotti spiccano le specialità al burro come i Ventagli e le Trecce, naturali e colorate con frutta e verdura accanto a prodotti studiati per gli intolleranti al latte e a basso indice glicemico, perché mangiare bene si può e con gusto.

Nel cioccolato da rimarcare il "Cioccolato d'Artista" con un'ampia gamma di soggetti dipinti rigorosamente a mano utilizzando ingredienti vegetali e la linea "Principium", una nuova filosofia del cioccolato che comprende il *Grezzo*, le *tavolette Botaniche* e *Tartufi Fondenti*.

Nei classici da citare le praline con il cuore di golosa crema Ganache ricoperte di croccante cioccolato fondente o al latte, e quelle ispirate alle Langhe e Roero con all'interno le riduzioni dei vini Barolo, Barbaresco, Moscato e Passito.



# THE HISTORY

The roots of Cioccolateria Italiana date back to the end of the 19th century: our ancestors already produced sweets and nougat with Langhe hazelnuts.

After the war, our great-grandfather imparted his desire to do business and the passion for pastry-making, which is still passed down today from father to son.

Over time, "Cioccolateria Italiana" has turned from an artisan company in the confectionery sector into a real "taste workshop", becoming expression of "Made in Italy" and Italian gastronomic culture.

We have our seat in one of the most evocative corners of our Country: the natural setting of the Roero, on the Romantic Road of Langhe and Roero, a UNESCO World Heritage Site.

Setting up this business on the hills of Roero was an unusual choice, but it was a way of "staying home". In fact, the brand summarizes the family's philosophy: the tree with its fruit represents the link between life and land, the Roero for the note, among the scent of wild flowers and the voice of Nature.

We are proud ambassadors of a true eco-friendly lifestyle, we make use of fruits, flowers and plants typical of Piedmont and Italy, preferring recyclable packaging in favor of a highly sustainable economy: this is what distinguishes Cioccolateria Italiana and its artisanal production.

Our butter specialties, such as *Ventagli* and *Trecce*, are made with natural food coloring obtained from fruit and vegetables. You can also find low glycemic index products and some specific ones for lactose-intolerant people: because you can still eat well without sacrificing taste!

Among the chocolate products, our line "Cioccolato d'Artista" ("the Artist's Chocolate") offers a wide range of subjects painted by hand using ingredients obtained from plants.

The line "Principium" is worth to mention as well: it represents a new philosophy of chocolate that includes *Il Grezzo (the Raw)*, *Le tavolette Botaniche (Botanical bars)* and *Tartufi Fondenti (Chocolate Truffles)*.

You can choose between the classic chocolate truffles, pralines with a heart of delicious ganache covered with crunchy chocolate (dark or milk), and those inspired by the Langhe and Roero filled with a reduction of Barolo, Barbaresco, Moscato and Passito.









# IL ROERO



## THE VINEYARD LANDSCAPE OF PIEDMONT: LANGHE –ROERO AND MONFERRATO

We love our Hills and we produce Chocolate in armony with Nature.

Our Company is located in the Greenery of a small Town.

Our Chocolate mixes the products of the our Earth with the South American Cocoa and with our culinary Traditions.

You can live a new Roero Experience eating our Chocolate Pralines with Barolo Wine Custard or our Chocolate Truffles with Tuber Aestivum Vittad Black Truffle and Piedmont Hazelnut.







# LA PRALINERIA



## THE CHOCOLATE PRALINES AND TRUFFLES

Once upon a time there were simple recipes and a few natural ingredients with a true and great taste. We offer you a new but ancient chocolate philosophy: PRINCIPIUM is the alchemy of flavors of our land with a basis of dark chocolate.

### TRUFFLES CHOCOLATE PRINCIPIUM:

- MIXED BERRIES AND COCOA NIBS
- SALTED CARAMEL AND PIEDMONT HAZELNUT
- BLACK TRUFFLE AND PIEDMONT HAZELNUT
- EXTRA VIRGIN OLIVE OIL AND PIEDMONT HAZELNUT

### I CREMOSI CHOCOLATE PRALINES FILLED WITH CUSTARD:

- GUATEMALA RHUM CUSTARD
- BOTANICAL GIN CUSTARD
- DOUBLE MALT RED BEER CUSTARD
- MATCHA TEA AND BERGAMOT CUSTARD
- GOLDEN MILK CUSTARD

### TRADITIONAL TRUFFLES AND TRADITIONAL CHOCOLATE PRALINES WITH ITALIAN WINES:

- WHITE CHOCOLATE AND PIEDMONT HAZELNUT
- DARK CHOCOLATE AND PIEDMONT HAZELNUT
- COFFEE AND DARK CHOCOLATE
- ALMOND AND MILK CHOCOLATE
- BAROLO PRALINES
- MOSCATO PRALINES
- GRAPPA NEBBIOLO PRALINES
- RHUM PRALINES

BOX

# I TARTUFI FONDENTI

PRINCIPIUM Dark Chocolate Truffles

Ciocolateria italiana  
Alba



Cod.1  
**Principium  
Mixed Berries and  
Cocoa Nibs**  
9 Principium  
150g(18cmx4,5cm)  
9 x 150g x box



Cod.2  
**Principium  
Salted Caramel and  
Piedmont Hazelnut**  
9 Principium  
150g(18cmx4,5cm)  
9 x 150g x box



Once upon a time there were simple recipes and a few natural ingredients with a true and great taste.

PRINCIPIUM is the alchemy of flavors of our land with a basis of dark chocolate: Dark chocolate truffles with mixed berries and Cocoa Nibs/Salted Caramel with Hazelnut.

•**MIXED BERRIES PRINCIPIUM** is the alchemy of wood flavors, with butter, mixed berries and cocoa nibs and a fresh and fruity taste.

•**SALTED CARAMEL AND HAZELNUTS PRINCIPIUM:** the new salted caramel flavor joins PGI Langhe hazelnuts, a unique sensorial experience.

The pralines are packaged in an elegant environmentally compatible box.



Plastic free/Chemical Flavorings free



# I TARTUFI FONDENTI

PRINCIPIUM Dark Chocolate Truffles

BOX

Ciocolateria italiana  
Alba



Cod.3

**Principium  
Black Truffle and  
Piedmont Hazelnut**  
9 Principium  
150g(18cmx4,5cm)  
9 x 150g x box



Cod.4

**Principium  
EVO Oil and  
Piedmont Hazelnut**  
9 Principium  
150g(18cmx4,5cm)  
9 x 150g x box



Once upon a time there were simple recipes and a few natural ingredients with a true and great taste.

PRINCIPIUM is the alchemy of flavors of our land with a basis of dark chocolate:

Dark chocolate truffles with EVO Oil and Hazelnut/Milk Truffles with Dark Truffle and Hazelnut.

- EXTRA VIRGIN OLIVE OIL AND HAZELNUTS PRINCIPIUM** is the alchemy of hazelnuts and extra virgin olive oil with cocoa nibs, a journey from the hills of Piedmont to the seaside..
- PRINCIPIUM TUBER AESTIVUM TRUFFLE** is the finest alchemy: truffles and hazelnuts mix To celebrate Langhe and Roero.

The pralines are packaged in an elegant environmentally compatible box.

Plastic free/Chemical Flavorings free

Chocolate Truffles

**WOOD  
BOX**

# I TARTUFI FONDENTI

PRINCIPIUM Dark Chocolate Truffles

Ciocolateria italiana  
Alba



**Cod.5**  
**Principium**  
**Mixed Berries and**  
**Cocoa Nibs**  
100 Truffles  
1,5Kg  
1 wood box



**Cod.6**  
**Principium**  
**Salted Caramel and**  
**Piedmont Hazelnut**  
100 Truffles  
1,5Kg  
1 wood box



**Cod.7**  
**Principium**  
**Black Truffle and**  
**Piedmont Hazelnut**  
100 Truffles  
1,5Kg  
1 wood box



**Cod.8**  
**Principium**  
**EVO Oil and**  
**Piedmont Hazelnut**  
100 Truffles  
1,5Kg  
1 wood box



Once upon a time there were simple recipes and a few natural ingredients with a true and great taste.

We offer you a new but ancient chocolate philosophy:

PRINCIPIUM is the alchemy of flavors of our land with a basis of dark chocolate:

- MIXED BERRIES AND COCOA NIBS
- SALTED CARAMEL AND PIEDMONT HAZELNUT
- BLACK TRUFFLE AND PIEDMONT HAZELNUT
- EVO OIL AND PIEDMONT HAZELNUT

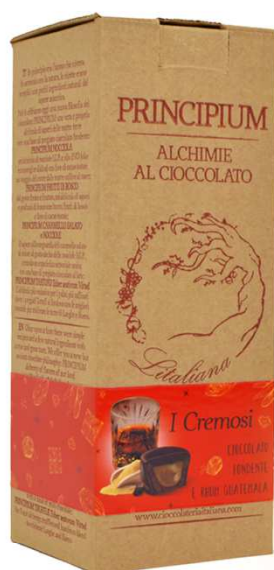
Plastic free/Chemical Flavorings free

Chocolate Truffles

# I CREMOSI

PRINCIPIUM Chocolate pralines filled with a sweet  
Custard

Ciocolateria italiana  
Alba



**Cod.9**  
**Principium**  
**Chocolate pralines with**  
**Guatemala Rhum**  
9 Principium  
160g(18cmx4,5cm)  
9 x 160g x box



**Cod.10**  
**Principium**  
**Chocolate pralines**  
**With Botanical Gin**  
9 Principium  
160g(18cmx4,5cm)  
9 x 160g x box



**Cod.11**  
**Principium**  
**Chocolate pralines with**  
**Double Malt Red Beer**  
9 Principium  
160g(18cmx4,5cm)  
9 x 160g x box



Once upon a time there were simple recipes and a few natural ingredients with a true and great taste.

- **GUATEMALA RHUM PRINCIPIUM** is the alchemy of wood flavors, with dark chocolate and rum and a strong taste.
- **DOUBLE MALT RED BEER PRINCIPIUM** is the alchemy of malt and hops flavors, with dark chocolate and beer and a taste of wood, honey and caramel.
- **BOTANICAL GIN PRINCIPIUM** is an alchemy of wood flavors, with dark chocolate and gin, and a fresh and balsamic taste.

The pralines are packaged in an elegant environmentally compatible box.

Plastic free/Chemical Flavorings free



BOX

# I CREMOSI

PRINCIPIUM Chocolate pralines filled with a sweet Custard

Ciocolateria italiana  
Alba



**Cod.12**  
**Principium**  
**Chocolate pralines with**  
**Matcha Tea and Bergamot**  
9 Principium  
160g(18cmx4,5cm)  
9 x 160g x box



**Cod.13**  
**Principium**  
**Chocolate pralines with**  
**Golden Milk**  
9 Principium  
160g(18cmx4,5cm)  
9 x 160g x box



Once upon a time there were simple recipes and a few natural ingredients with a true and great taste.

•**MATCHA TEA PRINCIPIUM:** Dark chocolate pralines filled with Matcha Tea and Bergamot essential Oil Custard, tastes like cream with and herbaceous fragrance and a delicate bergamot scent.

•**GOLDEN MILK PRINCIPIUM:** Dark Chocolate filled with Golden Milk and Coconut Custard, the spicy fragrance of turmeric, the pungent taste of pepper, nutmeg and ginger and the soft flavor of coconut.

The pralines are packaged in an elegant environmentally compatible box.

Plastic free/Chemical Flavorings free

**WOOD  
BOX**

# I CREMOSI

PRINCIPIUM Chocolate pralines filled with a sweet  
Custard

Ciocolateria italiana  
Alba



**Cod.14**  
**Principium**  
**Chocolate pralines**  
**with**  
**Guatemala Rhum**  
100 Pralines  
1,5Kg  
1 wood box

**Cod.15**  
**Principium**  
**Chocolate pralines**  
**with**  
**Botanical Gin**  
100 Pralines  
1,5Kg  
1 wood box

**Cod.16**  
**Principium**  
**Chocolate pralines**  
**with**  
**Double Malt**  
**Red Beer**  
100 Pralines  
1,5Kg  
1 wood box

**Cod.17**  
**Principium**  
**Chocolate pralines**  
**with**  
**Golden Milk**  
100 Pralines  
1,5Kg  
1 wood box

**Cod.18**  
**Principium**  
**Chocolate pralines**  
**with**  
**Matcha Tea and**  
**Bergamot**  
100 Pralines  
1,5Kg  
1 wood box



Plastic free/  
Chemical Flavorings  
free

Once upon a time there were simple recipes and a few natural ingredients with a true and great taste.

We offer you a new but ancient chocolate philosophy:

PRINCIPIUM is the alchemy of flavors of our land with a basis of dark chocolate:

- GUATEMALA RHUM
- BOTANICAL GIN
- DOUBLE MALT RED BEER
- GOLDEN MILK
- MATCHA TEA AND BERGAMOT

**Chocolate Pralines**



PACK

Ciocolateria italiana  
Alba

# I TARTUFI DOLCI

Soft sweet traditional Truffles with crunchy  
Hazelnut or Almond



Cod.19

**Traditional Chocolate Truffles  
with Piedmont Hazelnut and  
White Chocolate**

12 pack  
200g(25cmx10cm)  
12 x 200g x box



Cod.20

**Traditional Chocolate Truffles  
with Coffee powder and  
Dark Chocolate**

12 pack  
200g(25cmx10cm)  
12 x 200g x box

Traditional Chocolate Truffles with White, Milk or Dark Truffles covered with Cocoa Powder.  
Soft and delicious Chocolate Truffles with crunchy Hazelnut or Almond:

- PIEDMONT HAZELNUT AND WHITE CHOCOLATE
- COFFE POWDER AND DARK CHOCOLATE tastes like Espresso Coffee-MILK FREE

# I TARTUFI DOLCI

Soft sweet traditional Truffles with crunchy  
Hazelnut or Almond

PACK

Ciocolateria italiana  
Alba



Cod.21

**Traditional Chocolate Truffles  
with Almond and  
Milk Chocolate**

12 pack  
200g(25cmx10cm)  
12 x 200g x box



Cod.22

**Traditional Chocolate Truffles  
with Piedmont Hazelnut and  
Dark and Milk Chocolate**

12 pack  
200g(25cmx10cm)  
12 x 200g x box

Traditional Chocolate Truffles with White, Milk or Dark Truffles covered with Cocoa Powder.  
Soft and delicious Chocolate Truffles with crunchy Hazelnut or Almond:

•ALMOND AND MILK CHOCOLATE

•PIEDMONT HAZELNUT AND DARK/MILK CHOCOLATE

Traditional Truffles

PACK

# LE PRALINE RIPIENE

Crunchy Chocolate Pralines filled with a traditional Piedmontese Wines Custard

Cioccolateria italiana  
Alba



**Cod.23**  
**Traditional Chocolate pralines with Barolo Wine**  
12 Pack  
200g(25cmx10cm)  
12 x 200g x box



**Cod.24**  
**Traditional Chocolate pralines with Moscato Wine**  
12 Pack  
200g(25cmx10cm)  
12x 200g x box

Traditional Chocolate Pralines with Wine o Distillate Custard:

•**BAROLO PRALINES** Dark chocolate pralines filled with a Barolo reduction, celebration of our hills, a Unesco heritage site.  
Alchemy of vineyards flavors, with a strong and wooden taste.

•**MOSCATO PRALINES** Milk chocolate pralines filled with Moscato d'Asti reduction, celebration of our hills, a Unesco heritage site.  
Alchemy of vineyards flavors, with a sweet and fruity taste.



PACK

# LE PRALINE RIPIENE

Crunchy Chocolate Pralines filled with a traditional Piedmontese Wines Custard

Ciocolateria italiana  
Alba



**Cod.25**  
**Traditional Chocolate pralines with Grappa di Nebbiolo**  
12 Pack  
200g(25cmx10cm)  
12 x 200g x box

**Cod.26**  
**Traditional Chocolate pralines with Rhum**  
12 Pack  
200g(25cmx10cm)  
12 x 200g x box

Traditional Chocolate Pralines with Wine o Distillate Custard:

•**BAROLO PRALINES** Dark chocolate pralines filled with a Barolo reduction, celebration of our hills, a Unesco heritage site.  
Alchemy of vineyards flavors, with a strong and wooden taste.

•**MOSCATO PRALINES** Milk chocolate pralines filled with Moscato d'Asti reduction, celebration of our hills, a Unesco heritage site.  
Alchemy of vineyards flavors, with a sweet and fruity taste.

Traditional Pralines

**PAPER  
BOX**

# FRUTTI D'AUTUNNO

Crunchy but soft Pralines with Italian Butter

Cioccolateria italiana  
Alba



Chemical Flavorings free/artificial Colors free

Hand Decorated Chocolate Pralines with Butter:

- NUTS with Milk and White Chocolate and Butter
- PINE CONES with Milk and White Chocolate and Butter
- CHESTNUTS with Milk Chocolate and Butter



**Cod.27**

**Chocolate pralines  
With Dark/Milk /White Chocolate  
and Butter**

12 Pack

40g(14cmx3,5cmx1,5cm)

12 x 40g x box



BOX

# LA GASTRONOMIA

Chocolate traditional Italian Gastronomy

Ciocolateria italiana  
Alba



Cod.28  
Chocolate Gastronomy  
12 Pack  
140g  
12 x 140g x box

Hand made Chocolate traditional Italian Gastronomy with wooden Pack:

- **MIX GASTRONOMY** with White Chocolate Eggs, Chocolate Salami and with Chocolate Parmigiano
- **GORGONZOLA CHEESE** with White, Milk Chocolate, Hazelnut and Chocolate Nuts
- **PROVOLA CHEESE** with Dark Chocolate and Piedmont Hazelnut
- **SALAMI** with Dark Chocolate and Piedmont Hazelnut
- **MUSHROOMS** with Almond and White Chocolate and Cocoa Powder



Chemical Flavorings free/artificial Colors free

Gourmet Chocolate

BOX

# LA GASTRONOMIA

Chocolate traditional Italian Gastronomy

Cioccolateria italiana

Alba



Cod.29

**Traditional Chocolate Salami  
With Dark Chocolate and  
Piedmont Hazelnut**

20 Salami  
70g(18cmx4,5cm)  
20 x 70g x box



Chemical Flavorings free/artificial Colors free



Cod.30

**Chocolate decorated  
Mushrooms  
With Milk /White Chocolate**

20 Mushrooms  
45g(13cmx5,5cm)  
20 x 45g x box



Hand made Chocolate traditional Italian Gastronomy :

- SALAMI** with Dark Chocolate and Piedmont Hazelnut-**MILK FREE**
- MUSHROOMS** with White/ Milk and Dark Chocolate Hand decorated

# IL GRISSINO RICOPERTO

**BOX  
PACK**

Salty Breadsticks covered with Dark or Milk  
Chocolate

Ciocolateria italiana  
Alba



**Cod.31**

**Traditional Grissini covered  
With Dark or Milk Chocolate**

1kg  
1kg x box

Chemical Flavorings free



Salty traditional Italian Breadsticks covered with crunchy Chocolate :

- MILK BREADSTICKS
- DARK BREADSTICKS-MILK FREE

**Cod.32**

**Traditional Grissini covered  
With Milk Chocolate**

150g(25cmx10cm)  
12 x 150g x box



**Cod.33**

**Traditional Grissini covered  
With Dark Chocolate**

150g(25cmx10cm)  
12 x 150g x box



Gourmet Chocolate



# LE BARRETTE



## THE CHOCOLATE BARS

Handmade Chocolate Bars:

**-RAW CHOCOLATE:**

Dark chocolate bar with single origin cocoa **70%** and **80%** from Madagascar and Italian raw sugar, flavored with Bourbon Vanilla from Madagascar-**VEGAN**

**-BOTANICAL CHOCOLATE:**

is a new way of tasting cocoa: raw chocolate with sugar grains (very similar to Modica chocolate) but with tempered chocolate flavored with edible flowers and natural essential oils.-**VEGAN**

**-NO ADDED SUGAR BAR:**

Dark Chocolate Bars with no added Sugar-**LOW GLYCEMIC INDEX(WITH MALTITOL)**-**VEGAN**

**-ORIENTAL CHOCOLATE:**

with Tea and Spices-**ARTIFICIAL COLORS FREE-CHEMICAL FLAVORINGS FREE**

WOOD  
BOX

# IL CIOCCOLATO GREZZO

Dark Chocolate Bar with Raw Sugar

Ciocolateria italiana  
Alba



Chemical Flavorings free/Milk free/Vegan

- Dark chocolate bar with single origin cocoa **70%** from Madagascar and Italian raw sugar, flavored with Bourbon Vanilla from Madagascar. Raw Chocolate is a new way of tasting cocoa: raw chocolate with sugar grains (very similar to Modica chocolate) but with tempered chocolate. This chocolate tastes like coffee and honey and it has an intense and persistent taste.
- Dark chocolate bar with single origin cocoa **80%** from Madagascar and organic coconut blossom sugar, flavored with Bourbon Vanilla from Madagascar. **LOW GLYCEMIC INDEX**



Cod.34

**Raw Chocolate 70% and 80%  
single origin Bar Madagascar  
With Raw Sugar or Coconut Sugar**

25 Bars

100g

25x 100g x box

Chocolate Bars



WOOD  
BOX

# IL CIOCCOLATO BOTANICO

Botanical Dark Chocolate with edible Flowers and  
Italian essential Oils

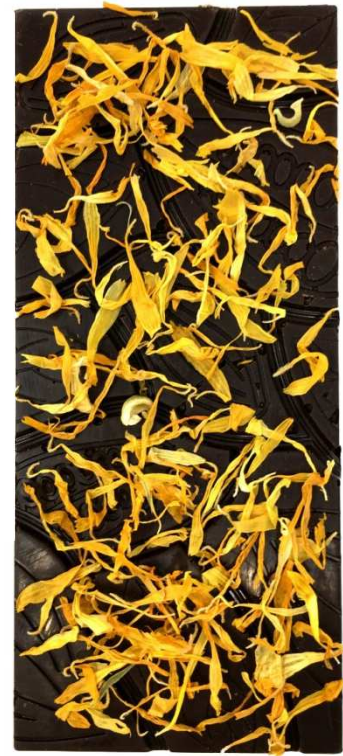
Ciocolateria italiana  
Alba



Chemical Flavorings free/Milk free/Vegan

Botanical Chocolate is a new way of tasting cocoa: raw chocolate with sugar grains (very similar to Modica chocolate) but with tempered chocolate flavored with edible flowers and natural essential oils.

- ROSE and VANILLA BOURBON from Madagascar
- CALENDULA and Italian LEMON
- MALLOW and VANILLA BOURBON from Madagascar
- LAVANDER



Cod.35

**Botanical Raw Chocolate  
Single Cocoa Origin Madagascar  
with Edible Flowers and Raw Sugar**

25 Bars

100g

25x 100g x box

# IL CIOCCOLATO D'ORIENTE

Oriental White Chocolate with Tea and Spices

Cioccolateria italiana  
Alba



Chemical Flavorings free/artificial Colors free

These bar are a mix of Italian flair and Oriental taste.

•**MATCHA TEA** White chocolate bar with cream, flavored with matcha tea and bergamot essential oil.

This chocolate has a well-rounded flavor, tastes like cream with and herbaceous fragrance and a delicate bergamot scent.

•**GOLDEN MILK** White chocolate bar with cream, flavored with spices and grated coconut.

The spicy fragrance of turmeric, the pungent taste of pepper, nutmeg and ginger and the soft flavor of coconut.

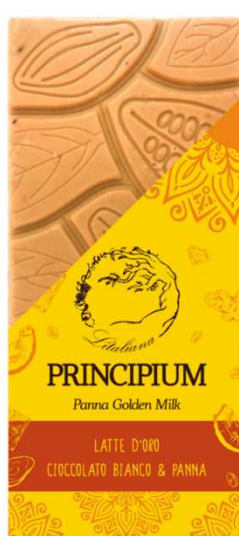
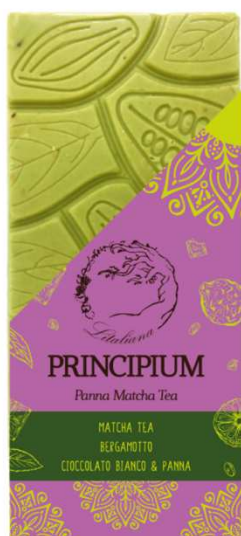
Cod.36

**Oriental Chocolate  
White Chocolate with Milk,  
Cream, essential Oils and Tea**

25 Bars

100g

25x 100g x box





WOOD  
BOX

Ciocolateria italiana  
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# IL CIOCCOLATO SENZA ZUCCHERI AGGIUNTI

Dark Chocolate Bars with no added Sugar

Dark Chocolate Bars with no added Sugar-**LOW GLYCEMIC INDEX(WITH MALTITOL)**

- Dark Chocolate
- Dark Chocolate with Piedmont Hazelnut
- Dark Chocolate with Peanut

**Cod.37**

**Dark Chocolate  
With no added Sugar ,  
With Hazelnut and Peanut**

25 Bars

100g

25x 100g x box



Chemical Flavorings free/Milk free/Vegan



# ANIMALETTI DI NATALE

Chocolate Christmas Animals Box

BOX

Ciocolateria italiana  
Alba



Cod.37

**Chocolate decorated Animals  
With Dark/ Milk and White Chocolate**

9 Chocolate Animals

140g

9x 140g x box



Handmade Chocolate Animals without artificial Colors and chemical Flavorings free:

- Dark and White Chocolate Penguin
- Milk Chocolate Bear

Chemical Flavorings free/artificial Colors free

Chocolate Animals

BOX

Ciocolateria italiana  
Alba

# PALLINE DI CIOCCOLATO

Chocolate Christmas Balls Box



**Cod.38**  
**Chocolate Christmas Balls**  
**White and Dark Chocolate**  
**With essential Oils**  
9 Chocolate Balls Box  
140g  
9x 140g x box



Handmade Chocolate Balls without artificial Colors and chemical Flavorings free:

- Yellow Ball: White Chocolate with Italian Orange and Curcuma
- Rose Ball: White Chocolate with Vanilla and red Chard
- Green Ball: White Chocolate with Italian Lemon and Spinach
- Dark and white Ball with Vanilla

Chemical Flavorings free/artificial Colors free

**PAPER  
BOX**

# TAVOLETTE NATALIZIE

Christmas Chocolate Bars with Handmade  
Chocolate Decorations

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Christmas Chocolate Bars with Handmade Chocolate Decorations:

- GINGERBREAD MAN:** Milk Chocolate with white Chocolate Decorations
- CHRISTMAS TREE:** Milk and White Chocolate Tree with white Chocolate Decorations
- BEAR:** Milk Chocolate Bear with white Chocolate Decorations

Chemical Flavorings free/artificial Colors free



**Cod.39**

**Christmas Chocolate Bars  
With Milk Chocolate  
Decorated with White  
Chocolate**

24 Chocolate Bars  
55g  
24x 55g x box



**Cod.40**

**Christmas Chocolate Bars  
With Milk Chocolate  
Decorated with White  
Chocolate**

12 Milk Chocolate Bars  
12 White Chocolate Bars  
55g  
24x 55g x box



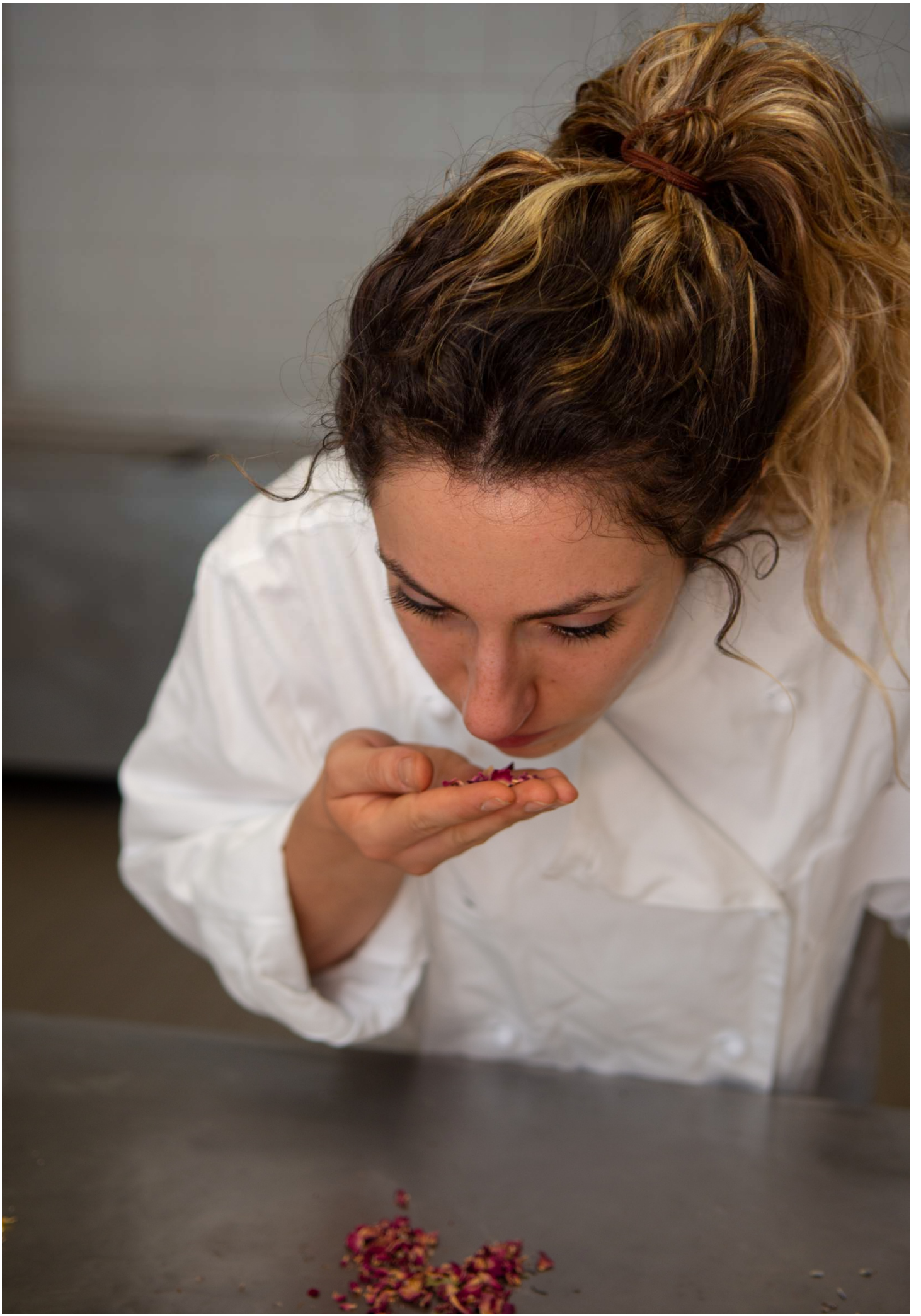
**Cod.41**

**Christmas Chocolate Bars  
With Milk Chocolate  
Decorated with White  
Chocolate**

24 Chocolate Bars  
55g  
24x 55g x box









# **Cioccolateria italiana**

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