



GRANO
FORNAI IN FERMENTO

GRANO

#2025

GRANO
FORNAI IN FERMENTO



#Who we are

We make our products with both our heads and our hearts, but we also believe in not taking life too seriously. After all, **with a touch of irony** (and the perfect crispy crust), **everything just tastes better.**

We were born with the scent of grains all around us, but one day we realized something had to change.

The same products, the same old rules, the endless seven-day weeks... they just weren't for us anymore.

We chose instead to put **more value on time, on people, and on things made with care.** And while we're busy baking fresh ideas every day, we've also shaped a new philosophy: **to become a benchmark for well-being** and respect in the restaurant, hotel, and catering world.

Because work, like bread, should be nourishing, not just a way to pass the time.





**“Time is the most
important thing
for us”**

G R A N O
FORNAI IN FERMENTO



A brief history

It all began in Santena, on the outskirts of Turin, with a café called “*Caffè della Torre*”, founded by Piero and Monica Mosso.

1999-2008
Caffè della Torre
opens

2006 - 2022
Drago Verde
restaurant opens

2011-2018
Caffè della Torre
becomes Ex
Officina

2022 - oggi
The café and
restaurant unite
under the name
GRANO

2022
**GRANO SAN
SALVARIO**
GRANO opens in
San Salvario

2022
GRANO FACTORY
The GRANO
Laboratory
launches



Our Team





Piero Mosso
Founder

26 years of history



Andrea Amati
Founder

32 + 8 crew members
10 consultants
7 artisans



Sergio Scovazzo
Founder

500 kg of baked goods produced daily



Our values



Belonging



Sharing



Well-being



Continuous
improvement



Irreverence

VISION

We aim to be one of the world's most innovative and reliable artisan bakeries, and to make our brand a true symbol of excellence. Not only in food, but also as **an example of corporate welfare**, promoting Italian values and the authentic spirit of Made in Italy. For us, that means culture, quality, and passion in every aspect of life.

MISSION

We create products where grain is always the star. We design functional, efficient processes and organize our work to build an environment that's productive and rewarding. This is what we call the **"Grano Experience"**: a journey shared by our team, customers, partners, and suppliers, where every moment, from working together to tasting our products, becomes an opportunity for quality, innovation, and well-being. Because time is the most precious resource we have. It's irreplaceable. That's why we want to capture life's small, meaningful gestures: like sharing a chocolate panettone during the holidays, or enjoying an ice-cold beer with a bruschetta made from our grain bread.



Products & services



ON-SITE SERVICE

At Grano Santena, we serve our products daily from 7 a.m. to 11 p.m.



B2B & B2C BAKERY PRODUCTION

Leavened Products:

Bread, buns, panettone, colombe (Easter cakes), Croissants, focaccias, pizzas, Roman-style flatbreads, MAP-packaged products

Dry baked goods:

Biscuits, cakes, grissini



THIRD-PARTY PRODUCTION

We also create Grano products for third-party clients.





Grano Factory The Lab

Located just a few kilometers from our Santena shop, the laboratory produces our large leavened goods—panettone and colombe—as well as specialty breads, Roman-style flatbreads in MAP, pizzas in MAP, focaccias in MAP, croissants, biscuits, and cakes.



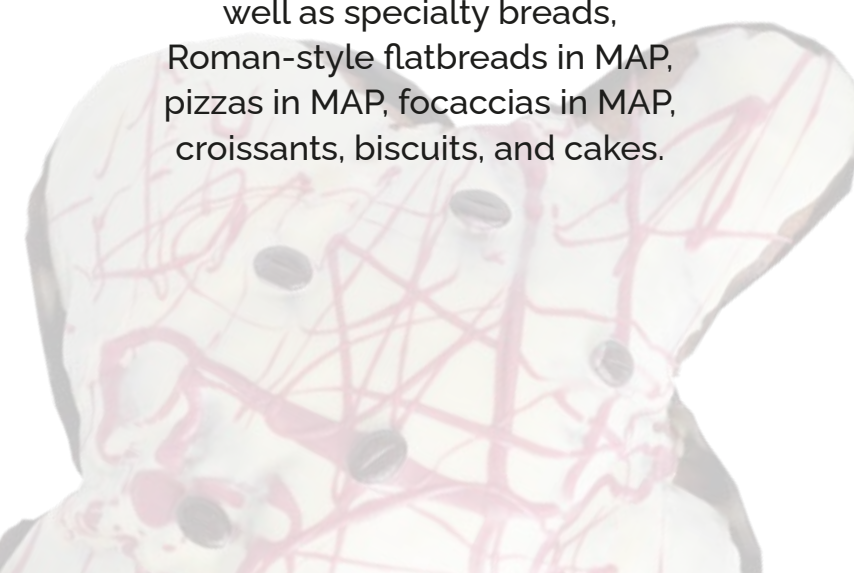
Grano Santena

From breakfast to aperitivo, the Bistrot & Café offers grain-centered delights. For lunch and dinner, the restaurant serves gourmet pizzas and inventive dishes, always with one main ingredient: grain.

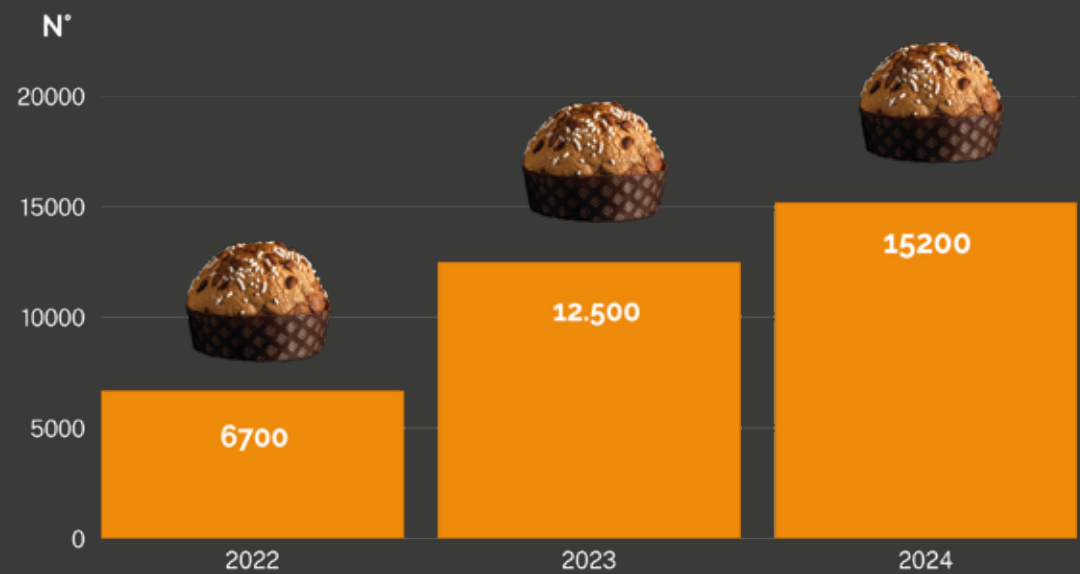
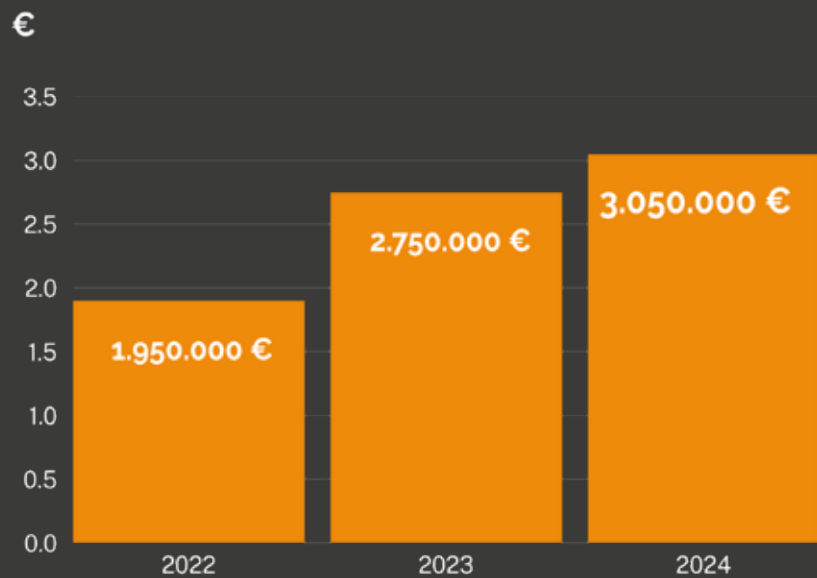


Grano San Salvario

In the heart of Turin's San Salvario neighborhood, the Factory is our showcase store. Here, customers can enjoy breakfast items, pizzas, flatbreads, and our full range of packaged Grano products.



Sales



Parluma piemunteis
BOJA FAUSS, CHE BUN!

Our Top Partner

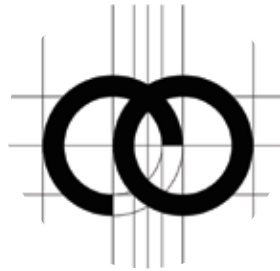


ANTIQUA
PREGIATA FARINA MACINATA A PIETRA

Our Top Clients



Marco Sacco
PIANO 35



Davide Scabin
RISTORANTE
CARIGNANO



Alessandro Mecca
CASTELLO DI
GRINZANE



Giuseppe Rambaldi
CUCINA
RAMBALDI



Giovanni Grasso
LA CREDENZA



Ugo Alciati
GUIDORISTORANTE



Christian Mandura
MAISON
CAPRICCIOLI



Awards & recognition

First Prize at A Mole of Colombe and A Mole of Panettoni, prestigious Turin competitions where Italy's top pastry chefs and bakers showcase their creativity with leavened masterpieces.



CLASSIFICA GAMBERO ROSSO

Per il contest di Gambero Rosso, oltre 220 produttori di panettoni da tutta Italia hanno preso parte alla competizione.

Tra questi, 24 sono entrati nella prestigiosa classifica dei Migliori Panettoni d'Italia, tra cui il Panettone Tradizionale di Grano.



PREMIO GOLOSARIO
di Paolo Massobrio 2023 - 2024

ilGolosario

CLASSIFICA dissapore

Dissapore ha scelto i 30 migliori panettoni d'Italia del 2024, rigorosamente artigianali e nella versione tradizionale.

Solamente Grano si è distinto **conquistando un posto in tutte e tre le classifiche**, un traguardo raggiunto solo da altri due grandi maestri della lievitazione.





Via Sambuy, 100 A, 10026 Santena (TO)

factory@granotorino.com
+39 0119454090