



GRANO
FORNAI IN FERMENTO

GRANO SANTENA BISTROT E RISTORANTE
Via Sambuy, 100 – Santena (TO)

GRANO FACTORY
Via Asti 73, 10026 Santena (TO)

2026

PANETTONE



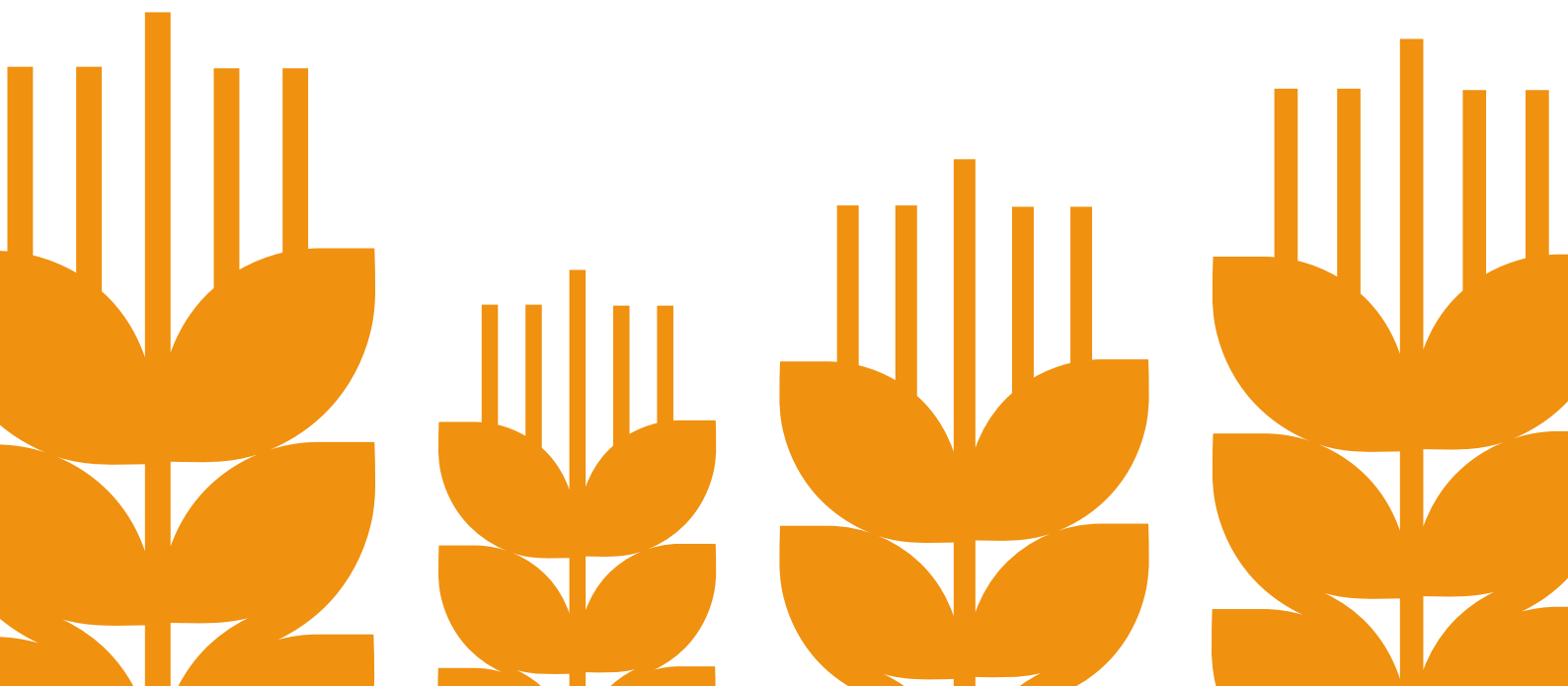
#Siamo lievisti

IL TEAM

We create our products with both head and heart, but we also like to take life with a grain of salt. Because, let's face it, with a touch of irony (and a crust that's perfectly crunchy), everything tastes better.

We were born with the scent of grains in our DNA, but one day we realized it was time for a change: the same old products, the same old rules, the same non-stop, 7-days-a-week grind... it just wasn't us anymore. we chose to place more value on time, on people, and on things made with care.

And while we bake up fresh ideas every day, we've also given shape to a new corporate philosophy: we want to be a benchmark for well-being and respect in the HoReCa industry. Because work, just like bread, should nourish you, not just fill your hours.

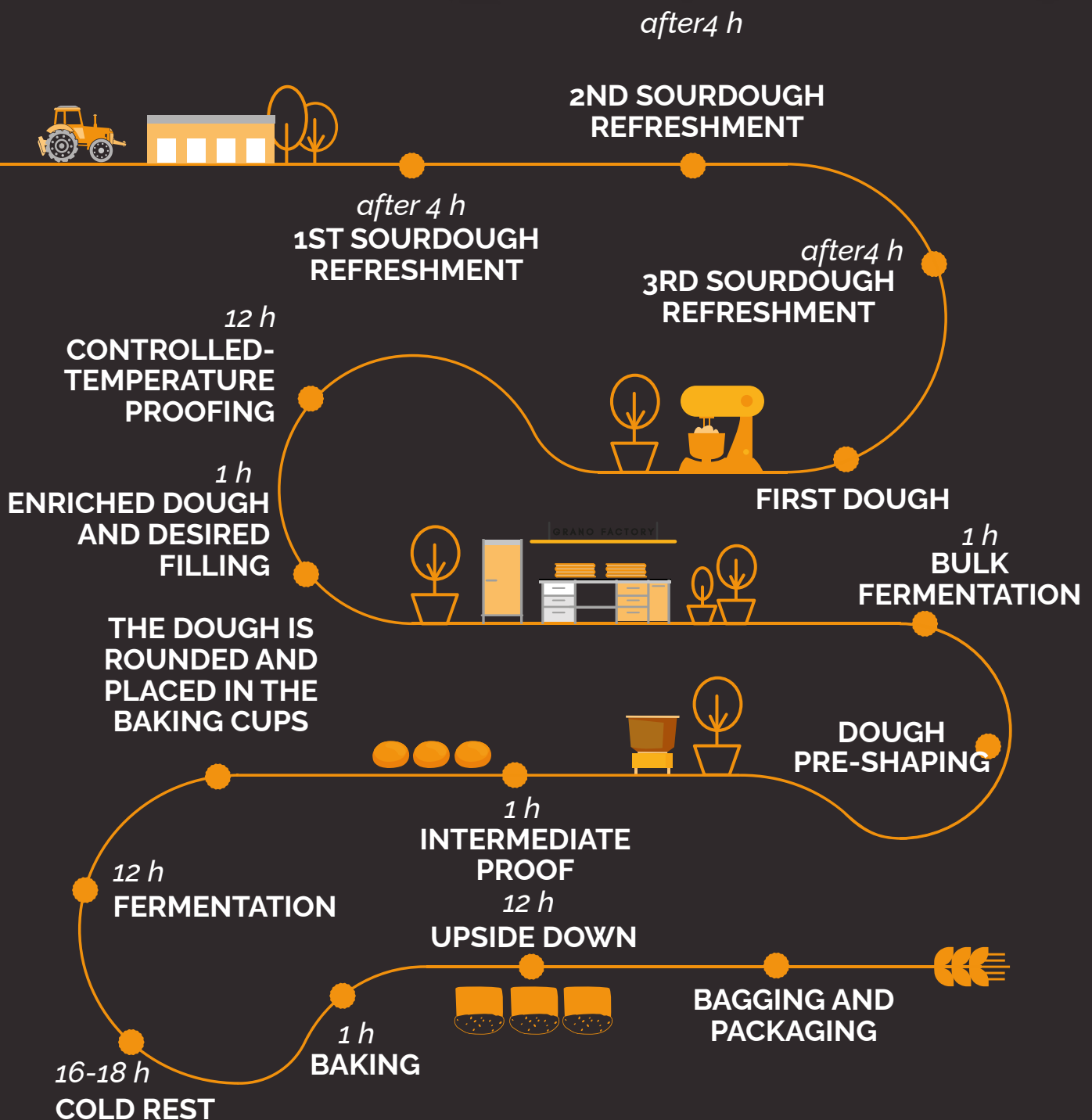


*Grano brings excellence to everyday tables. We are
artisans and innovators driven by a single
constant: always being on the rise.*



72h

The dough's journey



#finefoods **THE LARDER**

*We went in search of the
BEST INGREDIENTS...
and we had to taste
them all.*

*A tough job, but
someone had to do it.*



Flour **MOLINI BONGIOVANNI**



French butter **AOP**



Candied fruit **AGRIMONTANA**



Piedmont honey **MIEMOLE**



Dried fruit **PARIANI**



#selection2026

PANETTONE



IL TRADIZIONALE

Piedmontese, low-profile and glazed

Candied orange peel, sultana raisins, dairy butter, pure Madagascar vanilla, crunchy glaze with Sicilian almonds

750 GR
1KG



CHE FICATA

Fig, candied ricotta



Dried fig, candied ricotta,
whole wheat flour

1 KG



CIOCCOLATO PURO

Three pure chocolates



Milk Gianduja chocolate,
dark and white chocolate,
glazed with dark chocolate
and cocoa nibs

750 GR
1 KG



SCHIACCIANOCI

My dear Tchaikovsky



Candied Annurca apple,
salted caramel toffee,
walnuts, and a hint of
cinnamon

750 GR
1KG



MEDITERRANEO

We have a savory side, too

Pachino cherry tomatoes,
aged cheese, Taggiasca
olives, topped with mixed
seeds

750 GR



#boxes 2026





#Justasyouare **TAILOR-MADE**

*With our customization
service, you can create
a tailor-made
experience for your
clients and your brand
by personalizing the
graphics, the flavors,
or both!*

CLIENTS WHO HAVE ALREADY CHOSEN CUSTOMIZATION

ARIA

FABRIZIO RACCA

✿ LA CREDENZA

VERGNANO

BONGIOVANNI

ALBERTO MARCHETTI

NONNA MARIA

✿ IL SERENO AL LAGO

#grafica TAILOR-MADE



23X23X16 CM BOX WITH CUSTOMER-SUPPLIED ARTWORK

Delivery: by September 10th

Printing setup cost: 250 € + VAT

*The client pays the cost of the
number of boxes + printing setup cost*



23X23X16 CM BOX WITH ARTWORK DEVELOPED BY OUR GRAPHIC DESIGN STUDIO

Graphic design commission: by August 1st

Box graphic development cost: 350 € + VAT

Sleeve graphic development cost: 150 € +
VAT

+Printing setup cost: 250 € + VAT



#gusti **TAILOR-MADE**

EXAMPLES OF CUSTOM FLAVORS

*Aria
La credenza
Bongiovanni
Vernano*

FLAVOR CUSTOMIZATION

Commission: by October 31st

Minimum order: 140 kg of dough

which corresponds to:

~ 190 glazed 750 g panettone

~ 170 750 g panettone without glaze

~ 150 glazed 1 kg panettone

~ 130 1 kg panettone without glaze

Recipe development cost: 500 € + VAT





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