

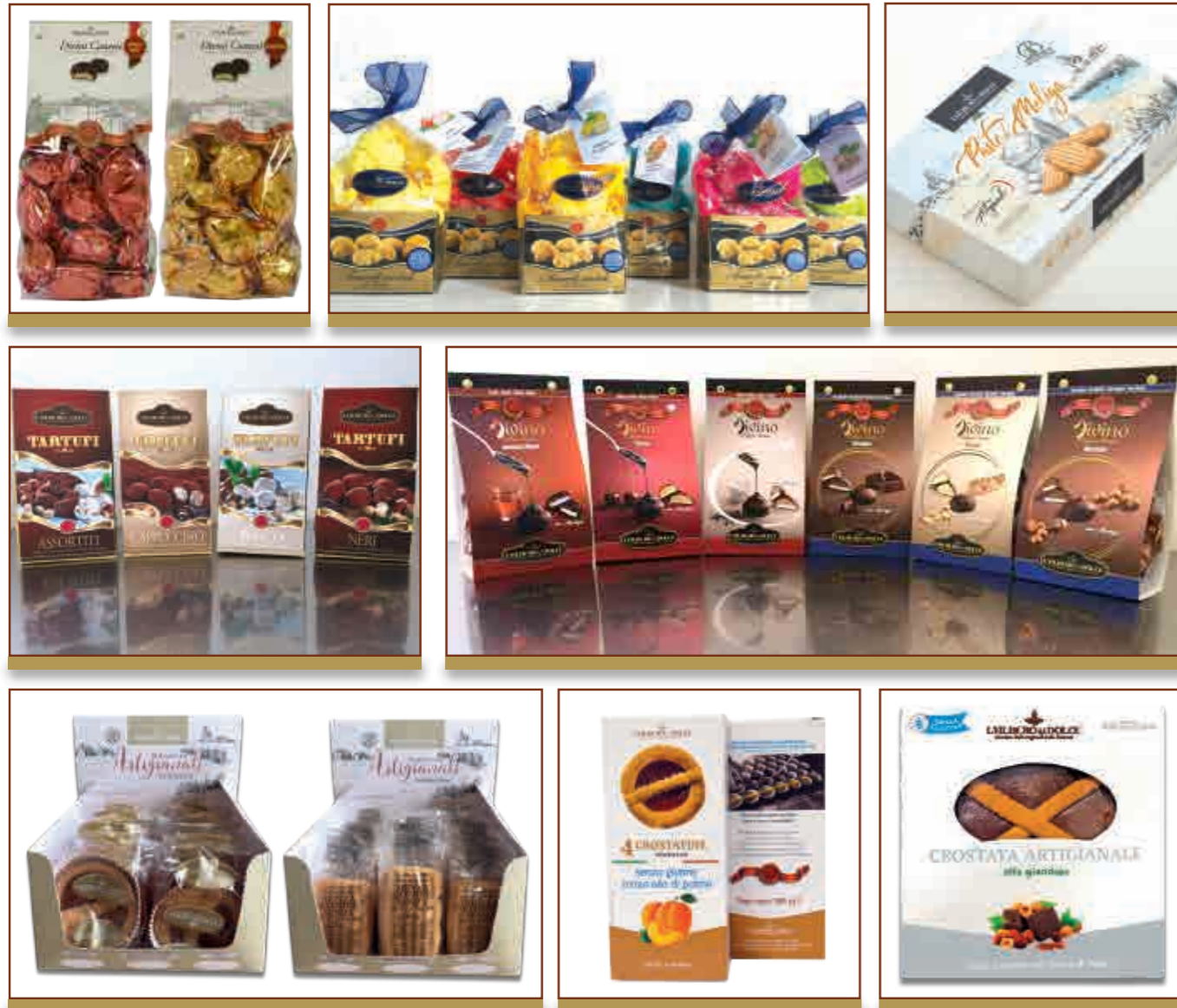


the *Company*

Albero del Dolce, an artisan laboratory specializing in the production of sweet local expression, was born about 30 years ago with the aim of achieving, thanks to high quality raw materials and extremely balanced recipes, produced by taste inimitable in order to satisfy, in respect of tradition, the most demanding palates. Today the Porta delle Langhe resides in the town of Carrù, expanded and enriched with new products, it is a point of reference in the panorama of Cuneese Artisan Pastry. The most important works are still manual and for this reason it has been recognized as Artisan Excellence. from the Piedmont Region. In December 2014, the company obtained authorization from the Piedmont Region for production and production packaging of gluten-free foods, while maintaining the original aromas and flavors. You can find our products in the best pastry shops, bars and specialty food shops.



Packaging



Coloured packaging, suitable to any occasion.
All our small confectionery is wrapped within a candy-shaped double bow paper. In addition, our Amaretti, our coated Amaretti, our creamy Divino fancy cakes and our Noccioloso are also wrapped in thermowelded transparent flow pack, as well. Our maize-biscuits and jam tarts are wrapped in thermowelded transparent flow pack only.



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L'ALBERO del DOLCE

Cioccolato e Dolci Artigianali di Alta Pasticceria

Chocolate and Sweets Handmade High Pastry



Company certified for the production and packaging of
GLUTEN FREE FOOD
D.D. Regione Piemonte n. 1047 del 03/12/2014.





Soft *Amaretti*



PALM OIL FREE

This delicious product from the confectionery art is made according to the traditional recipe, mixing apricot kernels together with the classic almonds. Before baking them the amaretti are softly passed into sugar by hand.

FLAVOURS

Traditional	Speciality	Fruity	
·Classic	·Pistachio	·Bilberry	·Lemon
·Cocoa	·Croccantino	·Pear	·Chestnut
·Hazelnut	·with Rhum	·Apple	·Peach
·Coffee	·Grappa	·Strawberry	·Coconut
	·Rose		

* Coated Soft *Amaretto*



PALM OIL FREE

From the classic Amaretto, comes this Amaretto coated with extra-fine 61% cocoa plain chocolate. A genuine delicacy, very good in autumn and winter.

Soft *Amaretti* without added sugar



WITHOUT
ADDED SUGARS

PALM OIL FREE

And for people taking care of their figure we propose this delightful Amaretti without added sugar.

Truffles *



With their irregular shape, these very tasteful confectionery chocolates remind the truffles, the most precious sort of mushrooms growing next to some special trees in the woods of Piedmont. That's why they are called "Tartufi", which means truffles. These fine pastry chocolates are offered by us in the following flavors:

Black, made with hazelnut paste and plain chocolate, then softly powdered with cocoa

White, with hazelnuts and white extra-fine chocolate

Cappuccino, with milk and coffee, and hazelnuts.

Pistacchio: with pistacchio and excellent white chocolate

* = Products for sale from 1 September to 15 April



(Classic Cuneesi) *Divini di Cuneo*

A fragrant meringue made according to artisan methods, with a delicate alcoholic or alcohol-free cream on top of it, then coated with extra fine 61% cocoa plain chocolate which makes each of these fancy cakes a tasteful delight.

FLAVOURS

Alcoholic	Alcohol-free
·Rhum	·Torrone
·Cream and coffee	·Gianduja
·Cherry	·Hazelnut
·Grappa	·Milk
·Chestnut	
·Maraschino	
·Eggnog	



Maize Biscuits



ALSO WITHOUT
ADDED SUGARS

PALM OIL FREE

A typical delicious biscuit made in according of recipe of the ancient tradition of Cuneo. Its ingredients are butter, maize flour and gluten-free flours. Ideal with a cup of tea, either at breakfast and tea time, it is perfect with a glass of sweet wine, as well.

* Coated Maize Biscuits



PALM OIL FREE

This variant of pasta di meliga (maize biscuit) with a hint chocolate will delight the most discerning palates. Produced with stone-ground "otfofile" corn gluten free.

* *Noccioloso*



Soft hazelnut-cream inside two fragrant hazelnut wafers, which give this precious specialty an extraordinary taste, softly soaked into 61% cocoa plain chocolate.

Jam Tarts



PALM OIL FREE

Completely different from the traditional shortcrust pastry, this delicious tart is handmade according to artisan methods with genuine selected ingredients. According to our tradition, it is made with maize flour adding further gluten-free flours. Very friable and soft, it is enriched with tasty jams or delicate hazelnut cream, simply called Gianduja cream.

FLAVOURS

Apricot - Wood fruits - Cherry - Gianduja

GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE GLUTEN FREE