



DOMORI

The chocolate of superior quality

Domori chocolate is an out-of-the-ordinary experience, a unique sensorial "tale". Its history is made up of records that mark real revolutions in the world of cocoa: It is the first company in the world to use only fine cocoa, to make a 100% tablet with an ancient and simple formula, and to create a Code of Chocolate Tasting so that everyone can discover the unlimited nuances of fine cocoa.

Immerse yourselves in a visit that leads you to the discovery of a unique process of production, aimed at preserving the aromatic notes naturally present in the fava beans of the best selected varieties. Only in this way can Domori maintain unchanged the original nature and essence of cocoa that makes its products so special.

TECHNICAL SHEET

Visit of the production, didactic workshops,
guided tasting

Duration of the visit	da 1h a 3h
Availability	Mon.-Fri. from 10.00 am to 3.00 pm, Sat. upon reservation
Price	free – tasting € 5,00 per person – workshop € 10,00 per person
Participants per group	min 10 / max 50
Language	Italian and English
Notes	
Minimum age	6 years



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