



GIORDANO CIOCCOLATO

Discovering a century of tradition

A visit to the workshop of this ancient Piedmontese chocolate shop means watching the fascinating processing of first-quality raw materials: from the roasting and stone grinding of Piedmont hazelnuts to the hand stirring of the chocolate. These processes give life to unique products such as the award-winning and delicious gianduiotti and giacomette, flagships of the company. When the tradition of handcrafted production combines with raw materials of an out-of-the-ordinary quality, the result is always uniquely delicious. Come and discover this magical world made of chocolate!

TECHNICAL SHEET

Guided tour of the production

Duration of the visit	1h30'
Availability	Mon.-Fri. after Easter and in Sept. Oct. and Jan.
Price	free visit
Participants per group	min 10 / max 25
Language	Italian and English
Notes	shopping, tasting
Minimum age	3 years



CIOCCOLATO

G.

A.GIORDANO
dal 1897

Giordano Cioccolato
Via Volpiano, 77 - Leini (To)
www.giordanocioccolato.it

→ km 24

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