



OXICOA CIOCCOLATO

Come and discover everybody's chocolate!

Oxicoa is a company that produces chocolate respecting the Turin confectionery tradition. The flagship product is certainly the gianduiotto; its recipe includes the choice of the finest cocoa and the Piedmont IGP hazelnut paste. Going beyond the tradition, Oxicoa has created new delicacies in the shape of gianduiottos giving rise to different varieties: pistachio, almond, coffee, honey, orange and more. Oxicoa is committed to producing even for those with dietary restrictions like diabetics, people who suffer from celiac disease and those who are lactose intolerant. Discover all the delicacies proposed by the artisan workshop: spreadable creams, tablets, bars, chocolate creams, "giancremini", fortified chocolate, hazelnut chocolate, dragées, chocolate without sugar and cocoa creams without sugar and much more as well.

TECHNICAL SHEET

Visit of the production

Duration of the visit	1h30'
Availability	Mon.-Fri – after Easter and in Sept. Oct. and Jan.
Price	€ 1,50 per person
Participants per group	min 10/ max 25
Language	Italian, English
Notes	shopping, tasting
Minimum age	6 years

