



# PARIANI

## Research and excellence

**MADE IN  
TORINO  
TOUR THE  
EXCELLENT**

An innovative company specialized in the cold extraction of high-quality Italian dried fruit oil, selected directly from local producers (Piedmont IGP hazelnuts, San Rossore pine nuts, "Lara" Venetian walnuts, Bronte pistachios, Val di Noto almonds), leads you in discovering its workshop and products in the tasting room where you can also buy them. Ingredients and semi-finished products for cooking and pastry/ice cream-making, such as flour, grains, pastes and spreadable creams, are also obtained from dried fruit. You will have the possibility of a sensorial and olfactory tasting experience, also extended to other products in our catalog, such as candied fruit and citrus essences.

## TECHNICAL SHEET

### Visit of the production

Duration of the visit	1h
Availability	Mon.-Fri., all year long
Price	free visit - visit + tasting 10,00 € per person
Participants per group	max 15
Language	Italian, English
Notes	shopping, tasting
Minimum age	14 years



**PARIANI**  
*Ricerca ed Eccellenza*

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