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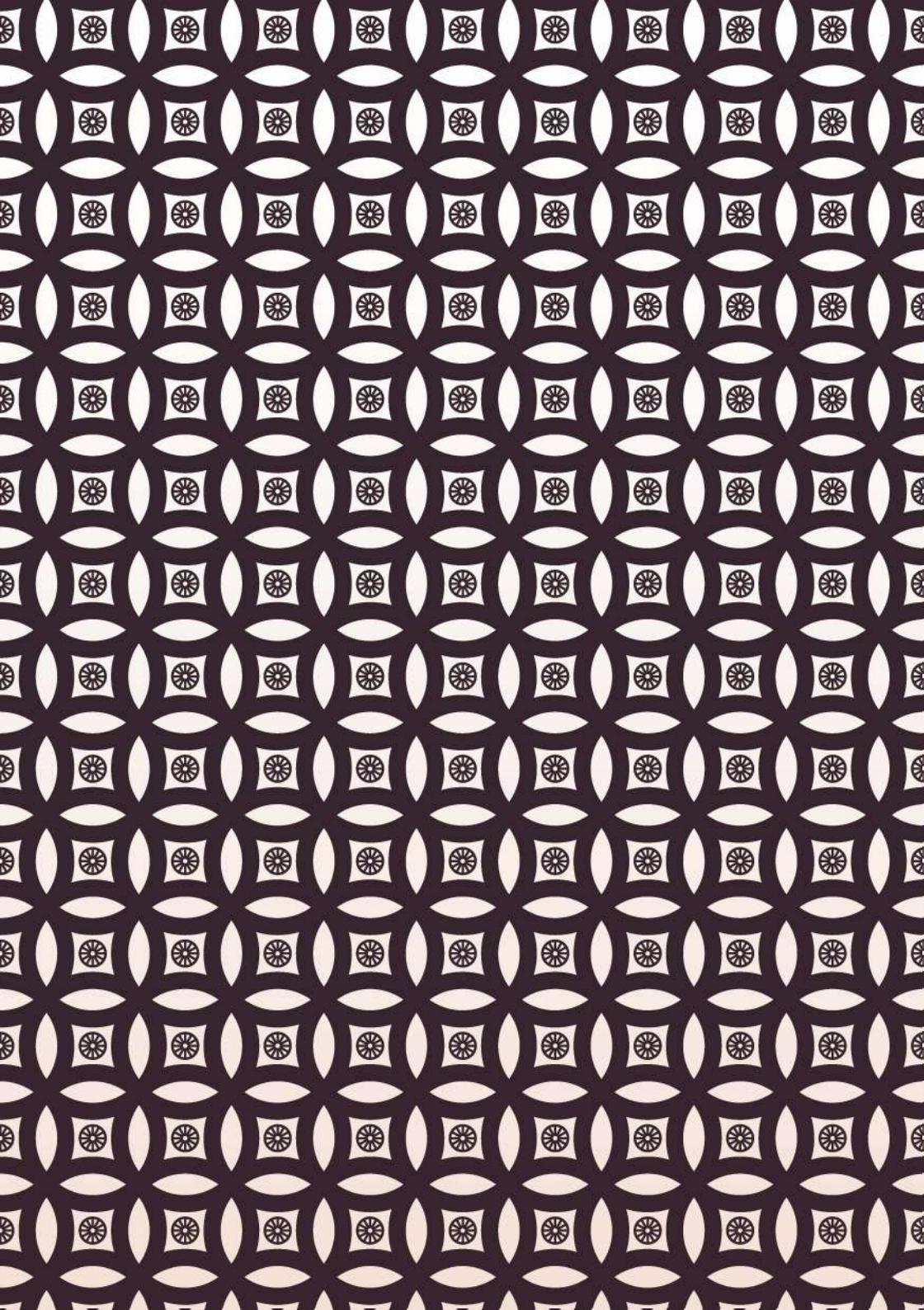


**A new biscuits line
special in taste**



BELLI ◆ BUONI ◆ ITALIANI

Organic



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BACI DI DAMA

NOCCIOLA

Organic

NATI E SFORNATI IN PIEMONTE

CON FARINA DI NOCCIOLE TOSTATE



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From a Land of confectionery

◆ Piedmont, a region of art confectionery

Our confectionery is born in the **sweet hills** of Piedmont, region positioned in the **North West of Italy** rich in amazing landscapes and excellent biscuits.



◆ The Roero: a vocation for the excellency

In particular, our history is bounded to the Roero, **small land of big specialities** where the love for taste meets always the willful research of the best quality.

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A brave idea

◆ To combine nature and goodness

Inspired to local passion, **we pose a challenge**: to create biscuits good like those of tradition keeping the best respect for the the future of the environment.



◆ To surprise in the world

Our belief is that it can exist a **delicious biscuit completely Organic** and that it can reach the shelves all over the world.

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Born the missing brand

◆ The Organic meets pleasure

To carry out our vision we have created...



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the new biscuits brand born to obtain and give to everyone a **higher level of quality, greediness and sustainability**.

◆ The history meets the future

Our products conquer the palate and satisfy the mind; they exalt the **ancient confectionery art** using raw materials in line with the **trend of consumption** today in growth.

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Our three promises



◆ **Excellent raw materials**



We select organic farms with **deep passion in the supply chain** and in the origin of the ingredients.

◆ **Typical local recipes**



In our selection we offer **original smells, colours, shapes and tastes** of the specialities of Piedmont.

◆ **Craft method**



We produce biscuits respecting the **careful acts of the Italian confectionery** in the true peace of a traditional site.

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Organic and Italian it's possible

◆ Supply chains: the best of our Country

We have selected for our biscuits a supply chain entirely Italian. **All that you taste comes from Italy**, except chocolate and vanilla.



Butter from
Piedmont



Wheat "0" Flour



Giffoni Hazelnuts



Val di Noto Almonds



Beet Sugar



Millefiori Honey

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◆ **A great experience in Organic**

What it's good for Earth it's good for people.
Our activity is based on **best competences in biological field** and on its production practices.

◆ **Fair-trade and Sustainability**

For us it's not enough to be Organic. For the Cocoa we choose only **fairtrade products**. Everywhere it's possible we select the **shortest supply chains**.

◆ **100% genuine products**

In our biscuits you can find only natural products: these are all **without preservatives and artificial flavours**.



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A selection born by tradition and creativity

◆ Specialities rich in features

Each recipe tells an episode of a big story called: “**The typical confectionery of Piedmont**”. Every biscuit is a little emotion that loves to surprise us in its own way.



BACI DI DAMA
NOCCIOLA



BACI DI DAMA
NOCCIOLA E CACAO



CROCCANTINI
NOCCIOLA RICOPERTI



GRISSINI
RICOPERTI

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◆ **Faithful to rhythms of the time**

In our confectionery we follow the **craft method**.
We start from few simple raw materials and transform
them in something special using **extreme care**.



CRUMIRI DRITTI



**CRUMIRI DRITTI
RICOPERTI**



BISCOTIN



**FROLLINI MANDORLA
RICOPERTI**

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Bellissimo

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