



The story of this family-run business began here in the heart of the hills of the Alta Langa. A story of great passion for one of Piedmont's most world-renowned premium products.

It was as long ago as 1955 that the company's founder - awarded an Order of Merit for his services to business - created the foundations for an entrepreneurial success that is still a benchmark industrial concern in the shelling and processing of hazelnuts - sourced both in Piedmont and elsewhere -, almonds and pistachios.

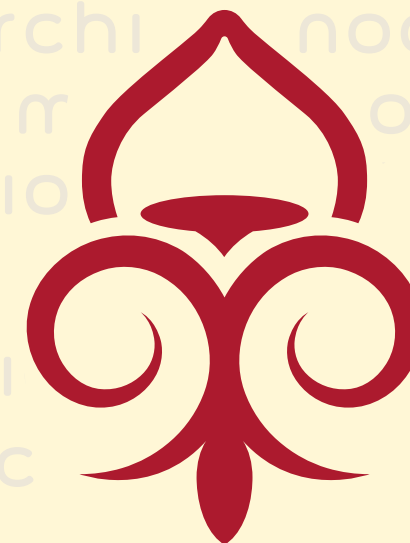
Run today by the fourth generation of the Marchisio family with the same passion and dedication as ever, the future of the business is being built in keeping with the same principles based on a perfect combination of processing experience and constant investment in both technology and expert human resources.



nocciole marchisio
CORTEMILIA 1955

Viale Guglielmo Marconi, 38
12074 Cortemilia CN Italy
Tel. +39 0173 820411

www.nocciolemarchisio.it
info@nocciolemarchisio.it



nocciole marchisio
CORTEMILIA 1955

HAZELNUTS  ALMONDS  PISTACHIOS

4 generations of experience
at the service of customers





Hazelnuts

A small hidden gem symbolizing happiness and prosperity...

TYPES

PGI Piemonte Hazelnut
Tonda Gentile Trilobata
Roman
Giffoni
Mortarella
Turkish
Georgian
Azera

PRODUCTS AVAILABLE

Shelled hazelnuts
Roasted hazelnuts
Hazelnut flour and
Crushed hazelnuts
Hazelnut paste

N.B.

Starting from the raw fruit, and following recipes tailored to the customer's requirements, we obtain a roasted product with an intense aroma and characteristic notes.



Almonds

An expression of rebirth and eternal love, symbolizing hope...

TYPES

Italian
Spanish
Californian

PRODUCTS AVAILABLE

Shelled almonds
Roasted almonds
Almond flour and
Crushed almonds
Almond paste

N.B.

Peeled and unpeeled sweet almonds available in different sizes.



Pistachios

The Pistachio, green gold...

TYPES

Sicilian
Turkish
Californian
Iranian

PRODUCTS AVAILABLE

Shelled pistachios
Roasted pistachios
Pistachio flour and
Crushed pistachios
Pistachio paste

N.B.

The roasting can range from light to deeper depending on the use, with repeatability guaranteed over time.



Organic

Our products are also available from organic farming.

Bios in Greek means life, and we like to think we are supplying a product that grows in soil packed with vital energy. The nuts draw on the natural fertility of soil which has not been subject to aggressive exploitation or the use of synthetic chemicals, and is farmed fully in keeping with the entire ecosystem and in compliance with the provisions of EC Regulation 834/07.

The P.G.I. Piemonte hazelnut



The P.G.I. status Piemonte hazelnut is the certified variety of the Tonda Gentile Trilobata grown mainly on the hills of the Langhe and Monferrato and around Asti. It has a characteristic, spheroidal shape, and a thin shell which allows for a good yield after shelling; with its peelability and shape, and in particular its delicate flavour and lingering aroma following roasting, its highly-prized qualities are universally appreciated as an ingredient in the confectionery and ice-cream industries.

The supply chain:

Our success is the success of our land and our producers! We have 2 collection centres: the historic shelling plant in Cortemilia, and the innovative collection point in Pocapaglia, where the product supplied by our growers in the shell is stored, cleaned and dried. **We are therefore able to guarantee the traceability of the Piedmontese product for each single producer from its arrival.** Our commitment is to ensuring constantly high quality standards for our customers.

Certifications:

