

THE END OF YEAR CELEBRATIONS, TIME TO REINVENT YOURSELF

This year, Amorino's chocolate range has been updated: new flavours and formats to allow the rediscovery of the Italian chocolate industry and all its riches.



GIANDUIOTTI

Chocolate delicacy made with cocoa and finely ground hazelnuts. A delicious tradition from Turin and an unmissable Italian treat.

Four versions: Classic, Dark, Coffee, Pistachio



CREMINI

Hazelnut centre, sandwiched between two layers of Gianduja. Two versions: Classic, Dark.



PERFETTI

Crisp chocolate with hazelnut pieces. Two versions: Classic, Dark.



TARTUFI

Melt in the mouth, Italian style truffles, with small crunchy chips. Four versions: Milk, Pistachio, White, Dark



MARRONS GLACÉS

Candied in a sugar syrup, these traditional Christmas delicacies reveal a tender centre under a crunchy layer of sugar glaze. Our chestnuts come from Tuscany and are available individually, in sachets or in a rectangular box.

Other variations are also available: chocolate assortments, large boxes to gift or to share...
Come and discover them in-store!