DULCIOLIVA s.r.l.
company profile

CIOCCOLATO AD ARTE
OUR COMPANY

7 million euros – forecast turnover 2014
Plants 5,000 sm: - warehouse + production plants

with up-to-date technologies such as Photovoltaic panels charged by the sun which supply all energy used for the production of our goods.

4 Production lines

15 Tons of daily - production capacity

BRC & IFS quality standard
Dulcioliva S.r.l. is a long-established company, founded in Piedmont – North West Italy - in 1924 by brothers Luigi and Cesare Oliva.

It stands in Borgo San Dalmazzo, 8 km from the city of Cuneo, at the foot of Bisalta Mountain which gave inspiration to our popular brand.

Following a useful working experience with Angelino Motta in Milan, Oliva brothers opened their first workshop – 1000 cbm area – and begun creating delicious bakery recipes famous for their fragrant and delicate taste, such as Panettoni, biscuits, and many other products such as chocolates, nougat, candies and marrons.

These specialities were so fine and exquisite, that Gabriele D’Annunzio, a famous Italian Classic poet, was enraptured by their taste and in 1930 wrote for us the following dedication:

“…. These new boxes of fine biscuits of Yours, are superior for delicacy and taste to the best from England. They are too exquisite for me, I thank and praise you.” (Il Vittoriale: March 11th 1939)

In the 40’s Oliva family left bakery production off – particularly Panettoni – to focus on other Piedmontese specialities made of chocolate, such as the famous CUNEESI WITH RHUM, COCOA TRUFFLES and GIANDUIOTTI.

Ever since, the company history has been closely linked to Oliva family. Now in its third generation, represented by Giuseppe Oliva, founder’s grandson, the company has the same aims now as it had then: Quality, Constancy and Tradition.
OUR SPECIALITIES

Cuneesi Oliva Rhum®

Now our major production is concentrated on popular CUNEESE with RHUM, delicate praline made of dark chocolate shell filled with soft chocolate and Jamaica Rhum cream.

Originally this product was made of two meringue-parts filled with rhum chocolate cream, covered with dark chocolate shell.

Unfortunately meringues had short shelf life (two months) since in brief time they absorbed all rhum, moreover they needed a long and difficult manufacture process.

Thus we decided to create a new version of the original recipe, using a thin dark chocolate external shell instead of internal meringues, thus assuring longer shelf life, permitting chocolate to stay fresh for longer without using preservatives.

Thanks to this innovation we transformed the production of this delicacy from handicraft into half-industrial, allowing thus higher productive capacity and more constant quality.

Imagination led us to create many other varieties of Cuneesi with liqueurs cream filling, such as Cointreau, Amaretto, Coffee, Limoncino, Cherry, Peach-grappa and Chestnut.
OUR SPECIALITIES

I Noccioghiotti®

For those who don’t like liqueurs, Dulcioliva created a line of chocolate pralines made with Hazelnuts from Piedmont of the highest sort “Tonda Gentile Trilobata”.

Noccioghiotti line is made of:

✓ Baci di Borgo: dark chocolate praline with hazelnut cream and hazelnut paste filling;
✓ Crème D’Or: milk chocolate praline with hazelnut creamy filling;
✓ Nocciola Classica: dark chocolate praline with hazelnut cream & 1 whole hazelnut;
✓ Cappuccino: dark chocolate praline with hazelnut cream and coffee filling.

Nocciori®

Pure chocolate Pralines with soft filling of Hazelnut cream & crunchy spheres of Puffed Rice.

Available in 3 different varieties:

✓ Dark – dark chocolate shell + hazelnut cream and cereals;
✓ Milk – milk chocolate shell + hazelnut cream and cereals;
✓ Cremino: milk chocolate shell + hazelnut cream & white chocolate filling with cereals.
OUR SPECIALITIES

Cocoa Truffles

In Piedmont cocoa truffles are recognized and recognizable thanks to their intense taste of the hazelnuts they contain.

Cocoa truffles take their name “Tartufo” from the other popular “Tartufo delle Langhe” (product from the earth as much precious as exclusive) because of irregular shape that both products have in common.

From the will to set off the taste of Hazelnuts of the kind “Tonda Gentile delle Langhe”, joining them with chocolate and passion for the products from our land, Les Bouchons were born, white and black truffles of pure chocolate and hazelnuts.

Les Bouchons® Oliva – Black, White and Coconut Cocoa Truffles

Chocolate with irregular shape made of hazelnut-paste, dark or white chocolate, whole Piedmontese hazelnuts broken into pieces, coconut grain, and sugar; covered with a delicate veil of cocoa or icing sugar.
OUR SPECIALITIES

**Gianduiotto**

The ‘Gianduiotto’ chocolate was born in the middle of 19th Century. Its name comes from the most popular carnival mask from Piedmont, it is the result of a genial invention of some chocolatiers who thought to mix cocoa (in those days very precious and rare because of Napoleon block) with exquisite hazelnuts of the variety ‘Tonda Gentile Trilobata’, giving origin to a very tasty chocolate, as delicate as velvet, with its characteristic and unique shape of a boat.

Short afterwards Gianduiotto became the most illustrious sweet delicacy in Piedmont, and nowadays it is still recognized all over the world as being the highest fruit of Italian sweet tradition.

**Gianduiotto Oliva with 30% of Hazelnuts “Tonda Gentile Trilobata”**

Dulcioliva, following original tradition, re-created the recipe of antique Giandujotto mixing the best cocoa with high percentage (30%) of valuable kind of Piedmontese hazelnuts “Tonda Gentile Trilobata” without using milk.

Best quality ingredients give to Giandujotto an agreeable creamy sensation and elating hazelnut taste, which are the real characteristics of true Giandujotto.
OUR SPECIALITIES

Chocolate Bars, Blocks and Lingots with and without hazelnuts

The range of Chocolate Bars and Blocks that Dulcioliva presents is unusual in pieces and packaging:

- **Bars and Blocks**: 150g / 500g / 1000g of pure chocolate in Milk, Extra-Dark and White varieties, also in the version with whole Hazelnuts from Piedmont.

- **Lingotto**: 200g chocolate blocks, hand-cut, with whole hazelnuts from Piedmont, available in 3 different varieties: Dark, Milk and White.

- **Tavolette Light**: 85g chocolate bars with Maltitol without added sugar in three different varieties: Milk, Dark and White.

- **Bars with 70% Black Cocoa Africa**: 85g in elegant gift box.

- **Rondò 180g in gift box**: Round block of pure chocolate with whole Piedmontese Hazelnuts, packed in an elegant gift box. Available in four varieties: Extra-Dark, Milk, White and Gianduja.

- **Il Filone 290g in gift box**: Chocolate bars of Gianduia chocolate and extra dark chocolate 70% cocoa with whole Piedmontese Hazelnuts, in an elegant gift box.
OUR SPECIALITIES

Cremosetta

Soft spreading-gianduia cream, presented in its classic version, dedicated to all those who love the most beloved cream in the world.

Gianduja Cream is a product without competitors. Its soft and spreading consistency, the value of elite-origin cocoa, the intensity of best Piedmontese hazelnuts, confer it an excellence without equals.

Scorze d’Arancia

Exquisite selected Orange Peels covered naturally with pure extra-dark chocolate. Presented in elegant see-through gift box.
OUR SPECIALITIES

CONFECTIONERY

Almond biscuits “Cuor di Mandorla”

Our tender Amaretti biscuits are made of soft almond paste, sugar, honey and white of egg. Double twist wrapping.

Torta di nocciole “La Noccioghiotta®”

The kind of hazelnut growing in the province of Cuneo belongs to the variety “Tonda Gentile Trilobata”.

It is a Piedmontese “classic”, made of soft hazelnut paste, butter, Amaretti biscuits, flour, sugar, Marsala wine, honey, red of egg and vanilla.

It is appreciated all over the world for its taste, it is easy to shell and very preservable.

Its large, round, and very aromatic fruit confers to sweet products excellent organoleptic qualities; the demand for hazelnut cake brought patisserie masters to follow and remake the most antique and traditional recipes.

It exalts the taste and delicacy of hazelnut and of the other natural ingredients, joining together all tastes of Langhe territory.
Our international presence

Export in 22 Countries worldwide
OUR QUALITY

✓ 90 years of activity in the field of sweets,
✓ the best recipes of Italian tradition
✓ HACCP system since 1998
✓ BRC & IFS international standards
✓ traceability of products starting from raw materials.
✓ without artificial additives, conservatives, hydrogenated fats or animal fats
✓ highly selected suppliers, who can guarantee their quality and security.
✓ exclusively use Hazelnuts from Piedmont of top quality
✓ for our Cuneesi we only use original Rhum from Jamaica.
THANKS FOR YOUR ATTENTION