



THE FINEST CHOCOLATE

Selected

Specially selected cocoa beans come from several farmers. The fermentation and drying protocol is chosen in such a way as to form notable flavour and aroma precursors that are ideal for the production of chocolate with the addition of various flavours: milk powder, nuts, dried fruits, spices and other natural colours and flavours. A special note of light bitterness and astringency appears in raw cocoa beans, but when roasted, it disappears.

