

GIANNATTASIO

passion for hazelnuts

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Giannattasio Nocciolo is a story of loving good, natural, and authentic things.

We are Sally and Gianfranco, the brain and brawn of the company.

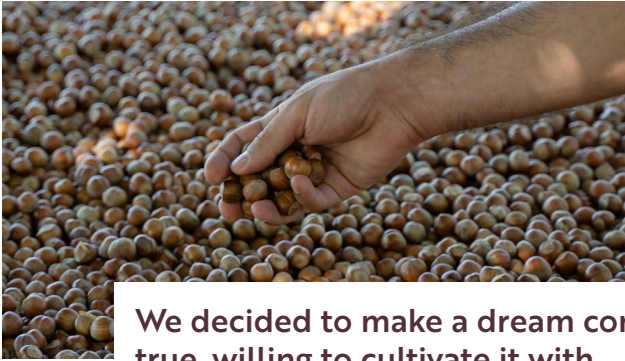
But we are also the heart, the essential ingredient in every creation.





OUR STORY

2010



We decided to make a dream come true, willing to cultivate it with the same great love that binds us in our personal life. This is how **Giannattasio Nocciole** was born: our very first endeavor, a company that specialized in the transformation of the "Tonda di Giffoni" hazelnut.

2014



Giannattasio Hazelnuts grew and expanded its sales by **opening its exclusive retail store in Montecorvino Rovella (Salerno, Italy).**

The company got a new home but kept the same goal: offering the customer quality, healthy and organic products. Our 100% natural and artisan products exalt the qualities of the "**Tonda di Giffoni**" hazelnut: **from toasted hazelnuts to cream spreads; from hazelnut paste to ice cream and up to desserts and chocolate-based creations.**



Giannattasio Nocciole is a challenge to the future. It is a promise kept with the past that starts from hazelnut groves from our family farm, from the ground and the wisdom to take care of it which is passed on from one generation to another.

Since day one, our goal is still the same and we work every day with tenacity and creativity to fulfill it. We never give up, even when facing the greatest difficulties.

As the world stood still due to the pandemic, we sought new paths, looking far ahead.

We launched GIÀ, our new brand dedicated to the world of chocolate. The company found a new identity and a new brand for its productions.

Our story continues to this day and other chapters are going to unveil, always keeping the same courage and passion.

2020



OUR PHILOSOPHY

THE MOST NATURAL



We love our land and the fruits it bears: hazelnuts, the distinctive ingredient of our creations.

All the raw materials we select are as close to the ground as possible. They are produced and used in compliance with its rhythms and its values.

From chocolate to ice creams, from leavened products to spreads: **each of our products is unique, natural, 100% artisan.**

THE MOST PASSIONATE

We seek quality in every aspect of the creation of our products: from selecting raw material to the finished product. Also, our packaging looks like us: it is young, colorful, and original.

By mixing the passion for the good with the taste for the beautiful, we bring out creativity.

And we put it on the counter along with our desserts.



THE MOST AUTHENTIC



Our present is all about respect for **traditions**, constant attention towards **innovation**, and willingness to always **experiment** with new techniques and flavors.

Every day, this approach takes us one step further in becoming aware of who we are and what we want to be: **our authentic self.**

HAZELNUTS

the home of quality

It all starts from the fields: vast flats of hazelnut groves on the family's farm, expertly groomed to produce the **"Tonda di Giffoni"** hazelnut, the only one we utilize in our labs right after the harvest.

Afterward, we take care of everything: the first grading of the fruit while still in its shell, the shelling, the grading of the internal fruit, the cleaning, and finally the roasting, which follows a process that guarantees the preservation of all the organoleptic properties of the hazelnut.



By cold grinding (without added oil) the **whole, toasted hazelnuts**, we produce our 100% natural **hazelnut grain and paste**.

Stored in a stay-fresh glass packages, toasted hazelnuts are an original gift for true enthusiasts of this well-rounded fruit.





WHOLE HAZELNUTS

HAZELNUT GRAIN

100% "Tonda di Giffoni" hazelnut

110g (retail) in stay-fresh glass packages

Starting from 1 kg (wholesale)

 15 pieces per box



HAZELNUT PASTE

A 100% natural product with no added fats.

Only toasted and finely cold ground "Tonda di Giffoni" hazelnuts.

250 gr. package (retail)

5 kg package (wholesale)

 15 pieces per box



LEAVENED PRODUCTS

soft artisan
deliciousness

In our laboratories, we knead leavened products all year round: **Panettone** and **Pangelato** during winter, **Colomba** in spring.



30-36 hours of leavening, then a careful and patient baking process, as tradition wants it. We enrich the final product by adding very fine **chocolate chips** or a filling made from GIÀ spreadable creams, in **white, milk, dark chocolate, or pistachio flavors**.

Our leavened products have no raisins or candied fruit. They are covered with a crunchy frosting of chocolate, "Tonda di Giffoni" hazelnut or pistachio.

Our leavened products can be stored for a long time in their **1 kg** packages, without ever losing their freshness.





PANETTONE+ GELATO= PANGELATO

double deliciousness



CHOCOLATE

tradition looking at a **GIÀ** future

GIÀ is our dedicated brand to the universe of artisan chocolate, in all its possible variations: from spreads to bars and pralines; from pearls to chocolate eggs.

Our chocolaterie is the result of a sincere and tight synergy between the originality of **artisanal work** and **innovation** that guarantees its excellence.



We choose the best chocolate, we temper it with state-of-the-art techniques, we work it with wisdom, we shape it with love and creativity, giving each of our creations a different shape and consistency, but keeping the same, authentic deliciousness.



BARS

100 grams of absolute pleasure

10 flavors to savor slowly to get to the heart of taste.

GIÀ bars are produced with the best cocoa beans, enriched with selected ingredients combined with taste and creativity.

In the 100-gram size, the bars are like a daily cuddle, a snack to always keep at hand for an energizing and delicious break.



GIÀ
cioccolato artigianale
CREMINO
Finissimo cioccolato con
morbidi veti di giandute con
le migliori nocciole selezionate

FINISSIMO
CIOCCOLATO
ARTIGIANALE
100g

GIÀ
cioccolato artigianale
**CUOR DI
NOCCIOLA**
Finissimo cioccolato al latte con
morbido ripieno alla nocciola

FONDATE
EXTRA 80%
Finissimo cioccolato dalla selezione
delle migliori fave di cacao

BU
Finissimo cioccolato
morbido ripieno al latte

GIÀ
cioccolato artigianale
**CIOCCOLATO
ARTIGIANALE**
Finissimo cioccolato
artigianale

GIÀ
cioccolato artigianale
**CUOR
CARMEL**
Finissimo cioccolato al latte con
morbido ripieno al caramello

GIÀ
cioccolato artigianale
**CUOR DI
COCCO**
Finissimo cioccolato al latte
con morbido ripieno al cocco

FINISSIMO
CIOCCOLATO
ARTIGIANALE
100g

GIÀ
cioccolato artigianale
**CUOR DI
PISTACCHIO**
Finissimo cioccolato con
morbido ripieno al pistacchio

Finissimo cioccolato
morbido ripieno al latte

FINISSIMO
CIOCCOLATO
ARTIGIANALE

WHOLE HAZELNUTS

Finest chocolate with “Tonda di Giffoni” hazelnut in milk, white and dark flavor.

MILK CHOCOLATE: sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla. Filling: whole hazelnuts.

WHITE CHOCOLATE: sugar, whole milk powder, cocoa butter, low-fat milk powder, soy lecithin, vanilla. Filling: whole hazelnuts.

DARK CHOCOLATE: cocoa mass, sugar, cocoa butter, soy lecithin, vanilla. Filling: whole hazelnuts.

100g  8 pieces per pack



HEART OF HAZELNUT

Finest chocolate with a soft hazelnut filling.

A crunchy layer of milk chocolate wrapping a soft gianduja cream.

Sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

Filling: sugar, whole milk powder, cocoa mass, hazelnuts.

100g



8 pieces per pack



GLUTEN
FREE



HEART OF CARAMEL

Finest milk chocolate with soft caramel filling.

A crunchy layer of milk chocolate containing a tasty caramel filling. A creamy, non-sticky heart!

Sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

Filling: vegetable oil (sunflower), caramelized sugar, whole milk powder, low-fat milk powder, hazelnuts, glucose syrup, cocoa butter, flavored caramel preparation (1%). Aromas: vanilla, Himalayan salt.

100g  8 pieces per pack



HEART OF PISTACHIO

Finest chocolate with soft pistachio filling.

A crunchy layer of dark chocolate containing our tasty Pistachio spread.

Sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

Filling: sugar, pistachio, skimmed milk powder, lactose, soy lecithin, vegetable oil (sunflower).

100g  **8 pieces per pack**



HEART OF COCONUT

Finest milk chocolate with a soft coconut filling.

A crunchy layer of chocolate milk containing the deliciousness of summertime.

Sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

Filling: sugar, coconut concentrate, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

May contain traces of nuts.

100g  **8 pieces per pack**



EXTRA DARK

Finest chocolate from a selection of the best Vietnamese cocoa beans.

85% dark, for lovers of strong tastes.

Cocoa paste, sugar, cocoa butter, natural vanilla.
May contain traces of nuts.

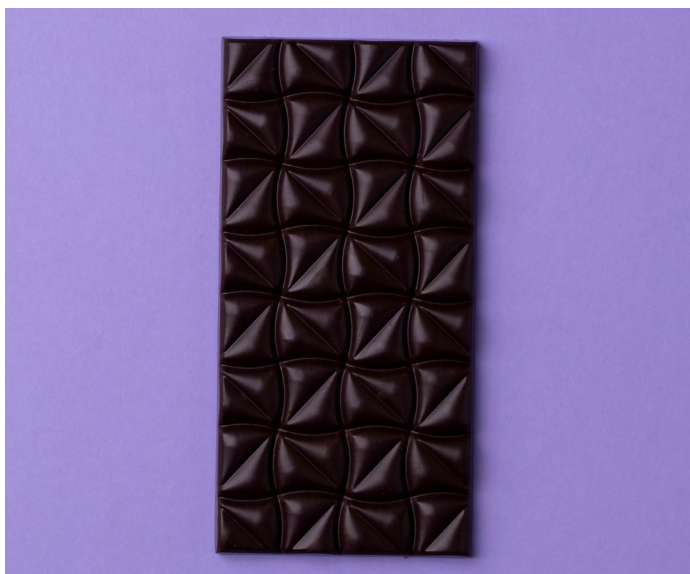
100g



8 pieces per pack



GLUTEN
FREE



HEART OF CREMINO

Finest chocolate with soft gianduja veils done with the best, selected hazelnuts.

Sugar, hazelnuts, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

100g  **8 pieces per pack**



ARTISAN CHOCOLATE

Finest artisan chocolate.

Versatile, simple, with a clean taste.
The great classic that never sets!

MILK CHOCOLATE: sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

WHITE CHOCOLATE: sugar, whole milk powder, cocoa butter, low-fat milk powder, soy lecithin, vanilla.

DARK CHOCOLATE: cocoa mass, sugar, cocoa butter, soy lecithin, vanilla.

May contain traces of nuts.

100g  **8 pieces per pack**



SPREADABLE CREAMS

innocent gluttony

Hazelnut paste, mixed with other fine and carefully selected ingredients: this is how the GIÀ spreadable creams are born.

White, milk, dark chocolate, or pistachio flavors in 250g glass packages with an elegant and modern design.

The spreadable creams are real food porn - worth the gluttony. In every moment of the day.



HAZELNUT CREAM

Milk chocolate spreadable cream

Sugar, vegetable oil, hazelnuts (12%), skimmed milk powder, cocoa with 22-24% cocoa butter (6%), soy lecithin emulsifier, flavorings.

230g  15 pieces per box



HAZELNUT CREAM

Dark chocolate spreadable cream

Sugar, vegetable oil, low-fat cocoa with 10-12% cocoa butter (11%), hazelnuts (11%), lactose, skimmed milk powder, whey powder, soy lecithin emulsifier, flavorings.

230g

 15 pieces per box

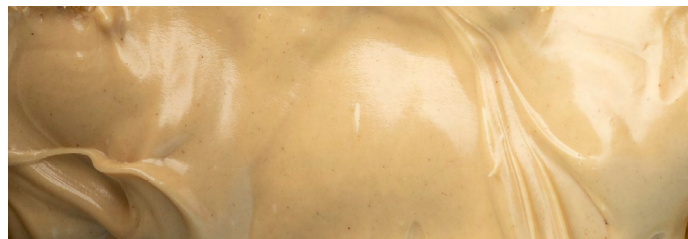


HAZELNUT CREAM

White chocolate spreadable cream

Vegetable oil, sugar, hazelnuts (12%), skimmed milk powder, whey powder, lactose, soy lecithin emulsifier, flavorings.

230g  15 pieces per box



PISTACHIO CREAM

Pistachio spreadable cream

Vegetable oil, sugar, Pistachios (12%), skimmed milk powder, whey powder, lactose, lecithin emulsifier (from soy), flavorings.

230g  15 pieces per box

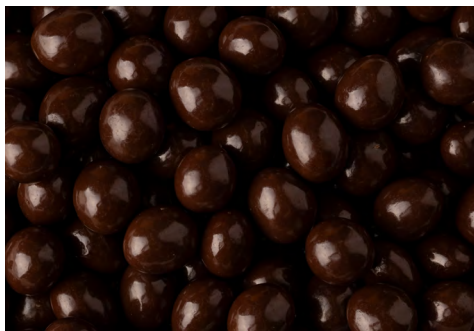


CHOCOLATE PEARLS

crunchy and irresistible temptations

In a chest of the finest white, dark, or milk chocolate, we keep a crunchy, toasted hazelnut: our "Tonda" di Giffoni", queen of the Picentini mountains, with its unique and natural taste.

A little big temptation that it's impossible to resist.





WHITE CHOCOLATE HAZELNUT PRALINES

Sugar, whole milk powder, cocoa butter, low-fat milk powder, soy lecithin, vanilla.

Filling: whole hazelnuts.

150g (retail) in stay-fresh glass packages

Starting from 1 kg (wholesale)

 **15 pieces per box**



DARK CHOCOLATE HAZELNUTS PRALINES

Cocoa paste, sugar, cocoa butter, soy lecithin, vanilla.

Filling: whole hazelnuts.

150g (retail) in stay-fresh glass packages

Starting from 1 kg (wholesale)

 **15 pieces per box**



MILK CHOCOLATE HAZELNUTS PRALINES

Sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

Filling: whole hazelnuts.

150g (retail) in stay-fresh glass packages

Starting from 1 kg (wholesale)

 **15 pieces per box**



CHOCOLATE PRALINES

a delicacy with a soft heart

Each praline is different and contains a creamy filling inside. It is impossible to choose only one!

With fine "Tonda di Giffoni" hazelnut, or selected pistachios, **caramel, coconut, milk, and dark chocolate.**

A praline that will conquer you at the first bite!





CHOCOLATE PRALINES

A selection of finest chocolate pralines with a soft filling.

Sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

Filling: sugar, whole milk powder, cocoa paste, hazelnuts, pistachios, caramel, coconut.

500g  12 pieces per box



BON

the summer praline to taste, share and post

A crunchy milk chocolate blouse wrapping some soft, purely artisan ice cream gives life to Bon: the summer praline to enjoy in one bite.

Try the **Hazelnut, Pistachio, Caramel and Peanut**, taste: Bon is an explosion of sweet and fresh taste.





A glamorous, soft, and easy opening box with 6 Bon pralines to eat wherever you want and with whoever you want.

Tiny deliciousness with maximum taste. Take a selfie with it, share it online, and let everyone know how **#sobon** ("so good") they are.

BON HAZELNUT

Artisan hazelnut ice cream

Pasteurized fresh milk, sugar, dextrose, maltodextrin, skimmed milk proteins, vegetable fats, fresh cream, flavorings, lactose, hazelnut grains and hazelnut paste from Tonda di Giffoni round hazelnut, glucose, baobab pulp powder.

Milk chocolate: sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

6 pieces 60g  16 pieces per box



BON CARAMEL AND PEANUTS

Artisan ice cream with caramel and peanuts

Pasteurized fresh milk, sugar, dextrose, maltodextrin, low-fat milk proteins, vegetable fats, fresh cream, flavorings, lactose, peanut paste, peanut butter, glucose, baobab pulp powder.

Milk chocolate: sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

6 pieces 60g  16 pieces per box



BON PISTACHIO

Artisan pistachio ice cream

Pasteurized fresh milk, sugar, dextrose, maltodextrin, skimmed milk proteins, vegetable fats, fresh cream, flavorings, lactose, pistachio paste made from whole pistachios, glucose, baobab pulp powder.

Milk chocolate: sugar, whole milk powder, cocoa butter, cocoa paste, soy lecithin, vanilla.

6 pieces 60g  16 pieces per box



Shop and offices

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