

Assortimento Assortment

CONVENZIONALE ... for connoisseurs and gourmets of classic, high-quality recipes. All types of milk ice cream are produced from fresh raw milk (own pasteurization) and fresh cream. Only first-class ingredients are used, such as vanilla bourbon from Madagascar, lemons from the sunny Sicily, hazelnuts from Piedmont or coconut milk from Sri Lanka.

CREAZIONE ... for the creative and discerning customers, who expect the extraordinary. These creations meet the highest standards of quality and enjoyment and are created by top patissiers and gourmet chefs from all over the world. Sun-ripened Alphonso mangos from India, fruit from Boiron, pistachios from Sicily or genuine Japanese Matcha green tea.

PLATINUM ... for gourmets who prefer the exclusive, unique and unmistakable. Even the star chefs outdo themselves. Only the world's best ingredients are used. Grand Cru chocolate, hand-stirred caramel or the finest Illy Scuro coffee beans soaked in milk.



Gelati la dolce vita!

Giolito®

• l'anima italiana del gelato •



Filosofia Philosophy

Giolito's creation is owed to the courage, the enthusiasm and the belief in real Italian Gelato by **Dr. Hans Merki**, a Bernese specialist in gastroenterology: *«The search for the perfect gelato is driving me».*

Giolito is an original Italian ice cream with the highest quality standards. It convinces with its naturalness, purity of taste and unique flavours.



«**Giòlito**» comes from the old Italian language and means «**joy and pleasure**». Credible and honest «**Italianità**». Top quality from «**all natural**» production, straightforward and authentic.

Hans Merki: *«Giolito is the brand for the discerning consumer who prefers something special».*

RECIPE... Our products are made exclusively from fresh milk, fresh cream and natural ingredients. Therefore, there are slight differences in visibility and taste in certain flavours depending on the harvest of the ingredients. We do not use artificial flavours, preservatives or colourings, only raw materials of the highest quality are used.

Qualità Quality

GELATERIA-TECHNOLOGY... The high proportion of dry matter with low overrun guarantees the incomparably creamy, mild and slowly melting texture. As a result, we achieve the highest intensity of each and every flavouring ingredient. During the freezing process, the mass is stirred for up to 24 hours, which makes it very creamy, smooth and unalterable.

Our ice cream is manufactured in a small, family-run factory in northern Italy, which feels closely linked to the product. Our sorbets have a fruit content from up to 68%. All our ice cream are **gluten-free** and our sorbets are also **lactose-free**.

We dedicate ourselves with great care to our product development to achieve the highest creativity and exclusivity. Next to classic flavours do we offer a wide range of rather unusual varieties. We search for new varieties and improve already existing ones. The results are exotic flavours such as green tea, litchi or grapefruit etc.

Hans Merki: *«The unique quality of our ice cream is the result of processing the world's best ingredients, in the right quantities, with genuine art of Italian ice cream making that has been acquired over generations and with the greatest effort, to perfection ».*

