

- l'anima italiana del gelato -

# Giolito®

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Buona  
primavera





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## Sorbetto alla fragola e fragoline



Strawberry sorbet with semi-candied strawberries

Strawberry sorbet with 33% of strawberries and 10% of little semi candied strawberries. A classic among the sorbets and of course in Giolito quality. The sorbet has a well-balanced sweetness and gives the delicious pleasure as if the strawberries were freshly harvested.

## Gelato al cioccolato bianco



Ice cream with white chocolate

White chocolate ice cream with 28% white chocolate from Italy, refined with milk and cream from the Valtellina region of northern Italy. A delicious creamy consistency, the perfect moment of pleasure!

## Gelato al fior di latte e amarena



Ice cream with 10% sour cherry syrup and 4% candied cherries

This is the ultimate milk ice cream! Fresh milk and cream from the region of Valtellina (Northern Italy). Its delicate melting consistency and refreshing milk flavour make it one of the most popular varieties. The amarena juice gives the gelato an additional sweet and sour taste.

Available in container of 4 liter (2.4 kg)

Price CHF 41.80/container Fragola e Fragoline

Price CHF 31.80/container Cioccolato / Fior di Latte

in container  
of 4 lt

