Giolito® l'anima italiana del gelato

del gelato bacio

a base di latte fresco

• l'anima cremosa del gelato

vaniglia pura a base di latte fresco

- Autumn is on its war

Scan me - Gelato Production



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Gelato al bacio



Ice cream with chocolate sauce, hazelnut mass and hazelnut crumbs

Another Italian delicacy as gelato. Creamy chocolate delight with hazelnuts. In perfect harmony were these two ingredients combined.

Gelato alla vaniglia (FAIRTRADE)



Ice cream with vanilla

Vanilla, the gueen of spices and probably one of the most famous flavors in the ice cream world. For the production of our vanilla ice cream we use vanilla bourbon extract and vanilla seed extract from Madagascar, which are Fairtrade certified.

Sorbetto alla prugna





Plum sorbet

Plum sorbet with 68% of plum core from France. Pure fruit experience in summer as a refreshing sorbet or combined with Vermicelles or cinnamon ice cream in winter!

> Available in 4 liter container (2.4 kg) Price CHF 41.80/container













Enjoy the delicious creations!