Bonne Vallée di Chappoz Ezio & C. s.n.c.



Bonne Vallée is a farming business which grows corn, potatoes, vegetables and fruit, and makes various food specialities with these products. Both growing and production are done with natural methods, that is without the help of chemicals, to ensure a genuine product. Professionalism is the base of company philosophy, but directed at making something new and profiting from the jewels of experience of “old” people. A good mix, which means that real food can be produced, with the care and taste of times past.

The production of La Bonne Vallée focuses on wholeweat flour, which is made from mixing three types of low-yielding corn, which is used to make a particularly tasty polenta; and on two kinds of cake: the Flantze and the Farin'el. The first is a traditional product in the Aosta Valley, made with wholeweat flour, butter and dried fruit. The Farin'el (photo) is the rustic cake in the shape of sliced bread which is served with cheese and cold cuts. The firm also produces chestnut, corn and rye biscuits; dried apples and fruit tarts.

Company Figures

Turnover: N.D.

Number of Employees: N.D.

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