Dolce Valle di Rossi Cinzia



La Dolce Valle, which is a registered brand name, is a young company created in 2002 as a result of a passion for pastry-making and the respect for Aostan tradition.

The company, thanks to various courses to perfect technique, continues to win over discerning palates thanks to the large range of hand-made, genuine fresh pastry, for example:

- tegole biscuits – traditional Aostan delicacy,
- ciokotegole biscuits – the perfect mix of tegole and dark chocolate,
- le noisettes de Torgnon – little meringues enriched with hazelnut flakes,walnut and cinnamon

- biscuits – produced with simple elements,
- tegolata – with dark and milk chocolate,
- genepryno – soft, sweet bread with raisins, chocolate

flakes, juniper syrup and dipped in syrup and genepy,
- lo bon pan douce – sweet bread with chestnuts, walnuts, cinnamon and cocoa,
- the Aostan mix,
- hand-made fruit tarts,
- biscuits,
- fresh pastry,
- and lots of other good things...

All products are carefully made by hand, and the packaging – which means the product can be seen – range from boxes to small bags, right up to a small wooden trunk.

Despite the fact that the company also produces for the wholesale market, many production phases are done by hand – that is is why the company brings out the best in the term “hand-made pastry”.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

Features

WOMEN-OWNED BUSINESS

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