Grissinificio Valdostano Giorgi S.n.c.

Founded just two years ago, the Grissinificio Valdostano was able to immediately take a share of the market thanks to some special aspects of its production. The wide range of products on offer has made Antonio Giorgi’s firm famous. The grissini (bread sticks) made at the Roisan plant follow a home-made recipe and are kneaded with mountain water at 1,000 metres altitude.

Production includes the following specialities: classic long grissini, grissini with olives, with tomato and oregano sauce, with sesame, with rosemary, with butter, with onions, with nuts, without fat and salted on top. To meet market demands, the products are available in restaurant (500g) and family packs (300g).

Company Figures

Turnover: N.D.

Number of Employees: N.D.

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