



CAMERA VALDOSTANA
CHAMBRE VALDÔTAINE



MADE IN VDA



C'era una volta di Wanda Favre



Once upon a time (c'era una volta) there was a small-scale Aostan biscuit maker which produced biscuits by hand:

- apple walnut biscuits
- pear, chocolate and almond biscuits
- coffee biscuits
- cinnamon biscuits
- orange biscuits
- meliga biscuits
- trojet biscuits (by-product of extracting walnut oil)
- chocolate biscuits
- vanilla biscuits

The company also makes lines of **biscuits for lactose or gluten intolerance**:

- fior di baci (without sugar, 00 flour or butter)

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- daisies with almonds (without 00 flour and butter)
 - Saracen grain sorrisi (smiles) with blueberry, raspberry or strawberry filling (without 00 flour and butter)

All the biscuits are made with great care, just like at home.

The company uses the **products of the area**, particularly to create three types of biscuit:

- TROJET biscuits – apart from flour and sugar, they are made with 100% Aostan products like trojet (by-product of the extraction of oil from walnuts), the marc of picotendro grapes (native Aostan variety), butter and cream
- Apple and walnut biscuits
- From little fruit are born the SORRISI (smiles) with blueberry, raspberry or strawberry filling

I numeri dell'azienda

Fatturato: < 500.000 €

Numero Dipendenti: < 10

Caratteristiche

IMPRESA FEMMINILE

Indirizzo

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