Pasticceria Artigianale Mauro Tessaur & C. s.a.s.



Since its earliest days, **Pasticceria Artigianale Tessaur**, founded in 1984, has endeavoured to satisfy its customers by choosing excellent quality ingredients.

Over the years many **new products** have created, **both sweet and savoury,** patisserie and products inspired by the Aosta Valley region **with local and regional ingredients**.

Given the high quality of these ingredients and of others such as harvested fruit, a special range of cakes and biscuits was created, available throughout the year, easy to preserve and maintaining the same quality.

The most noteworthy products include **Doucereinetta**, born from

a collaboration with Cofruits of Saint-Pierre and made with reinette apples and Moscato Passito from Chambave.

The products are available individually in the sales point in Pont-Saint-Martin and wholesale.

The pasticceria has received awards from:

- Iginio Massari in “La città del gusto” of the Gambero Rosso as one of the best in Italy **2014** in the **“best patisserie” category**.
- Paolo Massobrio, in the famous culture and taste revue “**Golosaria**” in **2012**.

Company Figures

Turnover: < 500.000 €

Number of Employees: < 10

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