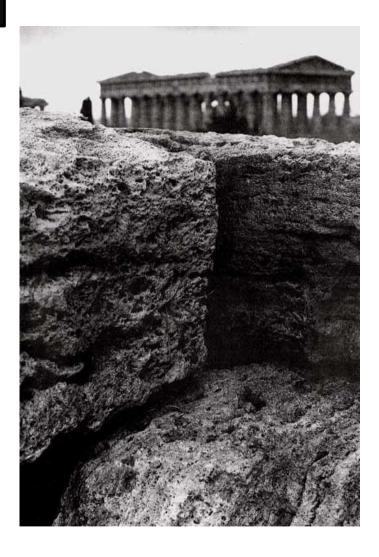
OPIFICIO SANTOMIELE



Opificio Santomiele is located in the ancient village of Prignano in the Cilento National Park, one of the largest parks in Italy's Terroir. The territory brings together ancient Mediterranean civilizations and cultures, and preserves their evident traces in its distinctive characteristics.



MEDITERRANEAN CHOCOLATE



WE HAVE ALWAYS HAD A **DREAM:**TO CREATE A SIMPLE JOB FOR AN IMPORTANT OBJECTIVE

The Company Santomiele was founded in 1999 for our desire to resume the family business dating back to the early '900 and to mend a break with tradition by redefining our origins.

The idea, which has become our passion, was to produce but also to transform, through handwork, the best chocolates in the world, combining them with spices and scents from the Mediterranean.



MEDITERRANEAN CHOCOLATE



Extradark chocolates with Mediterranean scents and aromas, packaged in elegant and ecological wood boxes



THE DOTTATO FIGS



The Dottato Fig is one of the finest Italian *cultivar* among the more than 150 varieties present in our territory. When it is fresh its color is green on the outside, while on the inside the pulp takes on a delicate gold color. Colors and scents that we find in the Mediterranean chocolate.



SCUGNIZZI

item: AR3 - Scugnizzi gr200 - 7,05 Oz

Scugnizzi: black, creamy; they are pralines with a thousand shades of perfumes. Cinnamon, cane sugar, figs are the ingredients of these special Mediterranean... scugnizzi





ORANGES AND LEMONS



Oranges and Lemons are an exceptional source of Vitamin C, A and B, antioxidants, fibers and minerals; important fruits in our diet, especially in winter. These nutritional elements combined with the freshness of the fruit make the Mediterranean chocolates sparkling.



MUNACIELLI WITH LEMON

item: AR1 - Munacielli with lemon gr 200 - 7,05 Oz

Munacielli with lemon: it is like tasting fresh and fragrant lemons covered in dark chocolate, 70% cocoa, with hints of vanilla. The presence of Bronte pistachios gives these chocolates a crumbly crunchiness.





MUNACIELLI WITH ORANGES

item : AR2 - Munacielli with oranges gr $200-7,\!05\ Oz$

Munacielli with oranges: chocolates with the lightness of orange blossom. The bouquet of perfumes is varied thanks also to the "la tonda" hazelnuts from Giffoni and the dark chocolate, 70% cocoa, which wraps the product





THE CHESTNUTS



Santomiele Sciuscià is a Mediterranean chocolate with a velvety flavor due to the presence of a chestnut cream and a fine powder of toasted almond flour.

Its aromas are floral thanks to the presence of an agricultural rum $% \left(1\right) =\left(1\right) \left(1\right)$



SCIUSCIA'

item : AR4 - Sciuscià gr200 - 7,05 Oz

Sciuscià: the scent of these extra-dark chocolates is enveloping, oriental and sensual. This alchemy of emotions is given by the soft chestnut cream, an agricultural rum from Martinique and an almond flour from Puglia.





MEDITERRANEAN AROMAS



an extra-dark chocolate, strong and intense in aromas, covers fruits of the Mediterranean:

 $figs, chestnuts\ , oranges\ , lemons\ , pistachios\ ,\ hazelnuts$



MEDITERRANEAN AROMAS

Small boxes of scents, flavors and emotions











Item AL6 Gr50 1,760z
Lemonfigs
extra-dark
chocolates with
lemon liquor and
cultivar dottato figs

Item AL2 Gr 50 –
1,76 Oz
Munacielli with
oranges
extra-dark
chocolates with
oranges and
hazelnuts «la tonda»
from Giffoni

Item AL3 Gr 50 –
1,76 Oz

Munacielli with
lemon
extra-dark
chocolates with
lemons and
pistachios from
Bronte

Item AL7 Gr 50 –
1,76 Oz
Sciuscià
extra-dark
chocolates with
chestnut cream,
almonds,
rhum

Item AL8 Gr 50 –
1,76 Oz
Scugnizzi
extra dark
chocolates
with figs, dark
cocoa and rum
liquor



MEDITERRANEAN CHOCOLATE

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