

## 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 gr 200 - 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

## SCIUSCIA'

item : AR4 - Sciuscià gr 200 - 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 - 1,76Oz**  
**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, rum



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

**MEDITERRANEAN CHOCOLATE**

## **OPIFICIO SANTOMIELE**

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