



DOMORI

2015





"I AM ONLY A HUMBLE SERVANT TO CHOCOLATE,  
AND MY TRUE MISSION IS TO HELP CHANGE  
THE HISTORY OF FINE CACAO."

*Giulio Ferrero*

DOMORI IS **AN OFFICIAL COCOA AND CHOCOLATE CLUSTER EVENT SPONSOR** AT **MILANO EXPO 2015**, WHERE WE WILL BE PROMOTING NUMEROUS ACTIVITIES RELATING TO THE WORLD OF CHOCOLATE: TASTINGS, SEMINARS, ENTERTAINMENT AND SHOW-COOKING.



in Expo Milano 2015



[eurochocolate.com](http://eurochocolate.com)

CLUSTER  
**COCOA & CHOCOLATE**

IMAGINE  
A **PASSION** SO GREAT  
THAT IT TRANSFORMS **EXPLORATION** INTO **DISCOVERY**  
AND RESEARCH INTO KNOWLEDGE AND UNDERSTANDING.  
IMAGINE THIS PASSION GUIDING US TO **SELECT**  
**A SUBSTANCE SO PRECIOUS** THAT,  
ONCE MOULDED, IT WILL INSPIRE YOU WITH  
THE **SENSATIONS** THAT ONLY ART CAN CREATE.

THAT SUBSTANCE IS CACAO,  
THE ARTIST IS GIANLUCA FRANZONI,  
AND HIS WORK IS DOMORI CHOCOLATE.









# DOMORI

## INNOVATION AND EXCELLENCE IN THE WORLD OF CHOCOLATE

Being the first makes us unique, and uniqueness leads to excellence. This is why Domori chocolate is a truly extraordinary experience, a unique and unrivalled "story" for the senses. A story made of innovations that mark authentic revolutions.

Domori was the first company in the world to use **exclusively fine cacao**.

The first to produce a chocolate from **Criollo** cacao.

The first to recover the **biodiversity of Criollo cacao** in the field.

The first to create a **100%** cocoa bar.

The first to re-use an **ancient and simple formula** using only cocoa paste and sugar, without butter, vanilla or lecithin.

The first to create a **Chocolate Tasting Code** for discovering the infinite nuances of cacao.

# THE THREE STAGES OF EXCELLENCE





1

FINE CACAO



2

LOW IMPACT  
CACAO  
PROCESSING



3

THE ART OF  
TASTING

# 1 FINE CACAO

A UNIQUE, GREAT INTUITION: SAVING THE WORLD'S MOST PRIZED CACAO VARIETIES FROM EXTINCTION, PRESERVING THEIR ORIGINAL AROMAS AND MAKING THEM ACCESSIBLE TO GREAT CHOCOLATE ENTHUSIASTS ALL OVER THE WORLD.

Domori was the first chocolate manufacturer in the world to use only fine cacao plants; a courageous choice, because these are the most delicate, rare and least productive varieties. In fact, fine cacao represents just 10% of the global harvest, while Criollo, the rarest variety of all, accounts for just over 0.001%.

The courage behind this choice not only allows us to produce a chocolate with a range of aromatic bouquets, but also to respect and conserve biodiversity. Ever since we were founded, our company has fought to protect these prized cacao varieties, their natural habitat and the farmers who work there.

In 2002, Domori invested in the Hacienda San José, bringing back six varieties of Criollo cacao to the palate and creating a universal heritage that is unique in its biodiversity.

# THE GLOBAL CACAO HARVEST

## FINE CACAO

Also known as  
aromatic or special cacao.

**10%**

## FORASTERO CACAO

Also known as Bulk cacao.

**90%**

## 0.001% CRIOLLO

The most rounded cacao of all: the annual quantity of ultra-high purity cacao makes up less than 0.001% of the global harvest.

## 8% TRINITARIO

Represents around 8% of the global harvest. Trinitario is a hybrid of Criollo and Forastero cacao, combining some of the aromatic and sensory features of the former with the vigour and high yields of the latter.

## 2% NACIONAL

Grown only in Ecuador, with a global harvest of 2%. This is the only Forastero cacao recognised by the ICCO (International Cocoa Organization).

More frequently cultivated because of its greater resistance, but with little aromatic finesse, Forastero is the most common and also the least prized cacao in the world.



# 2 LOW IMPACT CACAO PROCESSING

EACH PRODUCTION PHASE  
IS DESIGNED TO PRESERVE  
THE AROMATIC NOTES NATURALLY FOUND  
IN THE BEANS OF THE BEST VARIETIES SELECTED.  
THIS IS THE ONLY WAY FOR DOMORI CHOCOLATE  
TO PRESERVE THE NATURE AND ORIGINAL  
ESSENCE OF CACAO.

The raw materials, even if they are the best, are not enough. To create an exclusive chocolate, you need a little bit of daring. Storage, cleaning, roasting, winnowing. Every day at Domori's facilities in None, Turin, the beans are processed using innovative and sustainable machinery, technology and production methods. For example, the fundamental roasting stage, which is performed at low temperatures to bring out the extraordinary aromatic notes of fine cacaos without losing their organoleptic features.

- ROASTING AT LOW TEMPERATURES
- PARTIAL CONCHING
- SHORT FORMULA: COCOA PASTE AND SUGAR



# 3 THE ART OF TASTING

PURE SENSORY EMOTION.  
THE AROMA PROFILE CHANGES FROM  
VARIETY TO VARIETY, AND DOMORI MAKES  
CONSISTENCY AN EXPRESSION OF  
SIMPLICITY.

A Domori dark chocolate, composed of only fine cocoa paste and cane sugar, can inspire the same kind of emotion as a fine wine or an excellent espresso coffee.

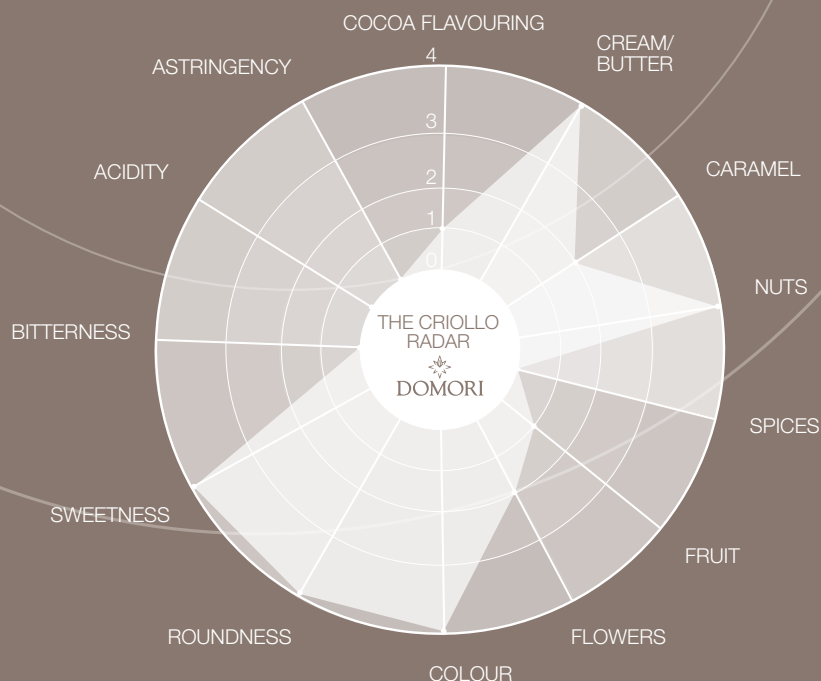
This is why to really appreciate all the richness and nuances of the different types of cacao, you need to recognise them.

Domori has drawn up the first tasting code, a magnificent sensory map that invites you to discover the pure essence of chocolate, making a simple experience sublime.



# THE DOMORI TASTING GUIDE

DOMORI WAS THE FIRST  
TO CREATE A CHOCOLATE  
TASTING CODE FOR  
DISCOVERING THE INFINITE  
NUANCES OF CACAO



**COLOUR:** lighter cacaos (red, mahogany or cinnamon) are more prized and have a higher value.

**ROUNDEDNESS:** a feeling of roundedness on the palate, created by amino acids and usually inversely proportional to astringency. This sensation is caused by the polymerization of the cocoa polyphenols, which is more effective in fine cacaos.

**ASTRINGENCY:** a feeling of dryness on the palate (typically experienced when tasting sour fruit) which is a distinctive feature of Forastero cacao or unsuccessful fermentation.

**SWEETNESS:** we assign values by comparison with 70% cocoa chocolate, so we are essentially assessing the sweetness of the cacao itself including the added sugar.

**BITTERNESS:** not linked to sweetness, and perceived either immediately or as an after-taste, it can be linked to poor quality beans, badly performed fermentation or even excessive roasting, done to mask defects in the cacao.

**ACIDITY:** linked to the quality of the plant, correct fermentation and drying; should normally be low in fine cacao.

**CREAM/BUTTER:** notes of fresh cheese or cream. Typical of the great cacaos.

**CARAMEL:** an intense note of toffee or dulce de leche, rather than in the sense of a more bitter caramelisation.

**SPICES:** including herbs, woods, tobacco and coffee.

**FRUIT:** citrus and ripe fruits, dried or dehydrated fruit.

**DRIED FRUIT:** almonds, hazelnuts, peanuts, cashew nuts.

**FLOWERS:** mainly white flowers.

**COCOA FLAVOURING:** the classic flavour of powdered cocoa, typical of Forastero cacao.



## PORCELANA

*Hacienda San José, Venezuela*

The first Domori Criollo to reach the market.  
Notes of bread, butter and jam for an exalting round flavour.

## PUERTOFINO

*Hacienda San José, Venezuela*

Ocumare 67  
Notes of caramel, tobacco, walnuts, papaya,  
forest fruits, mushrooms and dates:  
a symphony of flavours.

## CHUAO

*Hacienda San José, Venezuela*

The icon of Criollo.  
The beans, which are completely white,  
lend the chocolate incredible sweetness and  
roundedness with notes of cream,  
honey and dried fruit.

## PUERTOMAR

*Hacienda San José, Venezuela*

Ocumare 61  
An extraordinary cacao with notes of cream,  
spices, almonds and cherry jam.  
Excellent sweetness and roundedness.

PURE ELEGANCE. THE DOMORI REVOLUTION IN ITS FINEST FORM.  
SEVEN VARIETIES WITH SEVEN DIFFERENT PERSONALITIES, EACH  
PRESERVING THE UNIQUE AROMA OF ITS PLANTATION. EXCELLENT  
ROUNDEDNESS AND NATURAL SWEETNESS. THE ABSOLUTE QUALITY  
OF CHOCOLATE, TO TASTE THE WORLD'S MOST PREMIUM CACAO IN A  
RANGE OF DIFFERENT SHADES.

THE QUEEN OF CHOCOLATES, THE TAVOLETTA 100% COMBINES THE  
DIFFERENT AROMAS OF EACH VARIETY. A PERFECT BALANCE THAT EXALTS  
ALL THE FLAVOURS OF CRIOLLO.

# CRIOLLO

## CANOABO

*Hacienda San José, Venezuela*

Cream, dates and almonds.  
Extraordinary roundedness and great persistence.

## OCUMARE 77

*Hacienda San José, Venezuela*

Easy to recognise among Ocumare beans thanks to  
its rough cabossa (flesh), the pure variety is cultivated  
very rarely, because the plant often grows empty beans  
inside the fruit. Notes of apricot jam, cream and dried  
fruit. Excellent roundedness and persistence,  
with low acidity and bitterness.

## GUASARE

*Hacienda San José, Venezuela*

The mother of all Criollo cacaos.  
Famous among gourmets for its fineness, characterised  
by notes of dried fruit and honey.  
Unique.

## IL100% CRIOLLO

*Hacienda San José, Venezuela*

Pure Criollo cocoa mass, for a unique sensory  
experience. Perfect persistence and balance. Infinite  
aromatic tones. Extraordinary elegance. For those  
seeking to discover the authentic nature of cacao.  
Without compromises.



THE ARCHETYPE OF DOMORI CHOCOLATE.  
AN ENCHANTED AROMATIC HYBRID  
WITHOUT EQUAL, IN TWO VERSIONS.

# BLEND

## IL 70% BLEND

70% cocoa chocolate, with sweet, rounded, balanced flavours, thanks to the Criollo cacao which plays the leading role in this formula.

## IL 100% BLEND

An extraordinary invention, from the fermentation technique to the method of transformation. Infinite persistence and an extraordinary balance.

Pure cocoa mass.

An extreme product for extreme chocolate lovers.



THE FLAVOUR OF CHOCOLATE EVOLVES BY RETURNING TO ITS ORIGINS.  
THE AROMA OF EACH SINGLE CHOCOLATE RAVISHES YOUR SENSES,  
EVOKING THE EXOTIC SCENTS OF THE LANDS WHERE THEY COME FROM.  
AROMATIC, FRUITY AND PERSISTENT BOUQUETS,  
SWEET OR ROUNDED ACCORDING TO THE ORIGIN  
OF THE CACAO USED TO MAKE THEM.  
A SELECTION OF CHOCOLATE THAT DRAWS YOU IN.  
IN A TRULY UNIQUE WAY.

# SINGLE ORIGINS

## PERU

### APURIMAC

Notes of flowers, caramel and cream.  
Very delicate, discreetly acidic.

## ECUADOR

### ARRIBA VICTORIA

Hacienda Victoria stands out for its mission to cultivate  
three pure clones of Nacional cacao, known for their  
extreme elegance and a note of white flowers.

## TANZANIA

### MOROGORO

A strong character and aromatic profile  
in which a primary note of cacao  
immediately stands out.

## MADAGASCAR

### SAMBIRANO

Notes of red fruits accompanied  
by a pleasant acidity.  
Sweet and rounded, great persistence.

## VENEZUELA

### SUR DEL LAGO

Notes of almond and coffee.  
Refined, rounded and persistent.

## COLOMBIA

### TEYUNA

Notes of cashew nuts and honey.  
Extraordinary sweetness and persistence.

FOR LOVERS OF ALL THE NUANCES OF MILK CHOCOLATE, DOMORI HAS CREATED A LINE IN WHICH CACAO BLENDS WITH SIX UNUSUAL TYPES OF MILK. THE WELL-DEFINED CHARACTER OF EACH, TOGETHER WITH THE EXTRAORDINARY AROMAS, CREATES INFINITE PLEASURE FOR THE PALATE.

# D-FUSION MILK

## LATTESAL

Fine milk chocolate obtained from Arriba cacao and Guérande salt. A world of salty sweetness.

## JAVAGREY

The spicy notes of Javablond blended with the creamy milk of the grey cows of the Tirol.

## GOAT'S MILK

The nutritional properties and rich flavour of goat's milk encounter the excellence of Criollo cacao.

## CAMEL'S MILK

The naturally salty flavour of camel's milk blends with the perfect roundedness of Criollo to create contrasting sensations.

## SHEEP'S MILK

The intense flavour of the best sheep's milk from Italian farms meets the incredible persistence of Criollo.

## DONKEY'S MILK

Rich in lactose and low in casein, donkey's milk exalts the virtues of Criollo, offering an unexpected and infinite pleasure for the palate.



PUTTING THE SPOTLIGHT ON CHOCOLATE: DARK, WHITE AND GIANDUJA AND THEN THE CREATIVITY OF DIFFERENT COMBINATIONS. SEARCHING FOR THE PERFECT BALANCE BETWEEN CHOCOLATE AND PREMIUM INGREDIENTS SUCH AS INDIAN CHILLI PEPPER OR NANAH MOROCCAN MINT.



# D-FUSION

## TRADITIONAL

### CHILLI PEPPER

Teyuna cacao and Indian chilli pepper: a spicy pleasure.

### PRALINE

A fine blend of Criollo cacao, with chopped hazelnuts and cane sugar.

### MATCHA TEA

From the traditional tea ceremony, the beneficial properties of Japanese green tea blend with the sweetness of white Domori chocolate.

A meeting of flavours and cultures.

### GIANDUJA

PGI Piedmont hazelnuts meet fine Domori cocoa in a traditional, milk-free recipe.

### BIANCOMENTA

White chocolate and Nanah Moroccan mint. Delicate and refreshing.

### CAPPUCCINO

White chocolate and illy coffee. From the cup to the chocolate bar, a reinterpretation of an entirely Italian ritual.



# COCOA BEANS



# KASHAYA

## CRIOLLO COCOA BEANS

THE ELUSIVE CRIOLLO  
IN ITS PRIMITIVE FORM,  
ROASTED AND WINNOWNED.



KLC1200

DESCRIPTION	PIECES PER
COD. KLC1200 KASHAYA Whole roasted Criollo cocoa beans 100 g (3,5 oz.)	10
Box size KASHAYA Criollo cocoa beans: cm. 7.9x6x3 (h)	



# COCOA BEANS

THE ORIGIN OF CHOCOLATE,  
FOR A PURE SENSORY  
EXPERIENCE.



KL01200

NEW

KLV1200

A chance to taste the aromas of the plantation where the magic of chocolate is born. Extraordinarily aromatic and persistent, these aromas sing of the origin of the unequalled refinement of Domori chocolate.

Whole, roasted and winnowed cocoa beans, to be enjoyed slowly, one by one. Or if you prefer, whole beans or nibs covered in a layer of dark chocolate. The result of an extraordinary, precise process: fermentation, drying and roasting work together to create the optimal sensory profile.

DESCRIPTION	PIECES PER BOX
COD. KLV1200 Dark chocolate covered cocoa beans 100 g (3,5 oz.)	10
COD. KLG01 Dark chocolate covered chopped cocoa nibs 100 g (3,5 oz.)	10
COD. KL01200 Whole roasted cocoa beans 100 g (3,5 oz.)	10

Box size: cm. 10.5x8x4 (h)



NEW

KLGV01

## NEW PRODUCTS

### COCOA BEANS COVERED IN DARK CHOCOLATE.

The persistence and aroma of the beans combines with the roundedness of the chocolate, in a play of textures to surprise the palate.

### COCOA NIBS COVERED IN DARK CHOCOLATE.

The full flavour of chopped Arriba Hacienda Victoria cacao beans covered in a layer of dark chocolate. Velvety crunchiness.







BARS  
25 g  
(0,8 oz.)



# CRIOLLO

ABSOLUTE QUALITY. THE SWEET ELEGANCE OF THE MOST PREMIUM CACAO IN THE WORLD.

NEW



04113



04123



04143



OC003



CL07281



CL07262



CL07263

## NEW PRODUCTS

### OCUMARE 77

Easy to recognise among Ocumare beans thanks to its rough cabossa (flesh), its rarity in its pure form makes Ocumare 77 a particularly precious variety. Notes of apricot jam, cream and dried fruit. Excellent roundedness and persistence, with low acidity and bitterness.

DESCRIPTION	PIECES PER BOX
Puertomar or Porcelana or Puertofino or Guasare or Canoabo or Ocumare77 _1 display x 12 bars 25 g each (0,8 oz.)	12
Bar size: cm. 9x9x1 (h)   Display size cm. 9.5x15x14 (h)	



# IL 100% CRIOLLO

THE INTENSITY OF 100%  
AND THE ELEGANCE OF CRIOLLO: A PERFECT BLEND  
OF PERSISTENCE AND INFINITE REFINEMENT.



CL07264

DESCRIPTION	PIECES PER BOX
COD. CL07264 IL100% CRIOLLO	12
_1 display x 12 bars 25 g each (0,8 oz.)	
Bar size: cm. 9x9x1 (h)   Display size cm. 9.5x15x14 (h)	

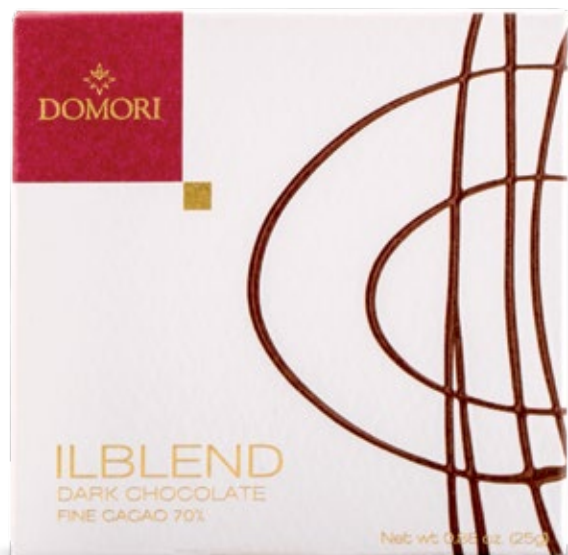
# IL 100% BLEND

# IL 70% BLEND

DOMORI'S CREATION PAR EXCELLENCE: A SKILFUL BLEND  
OF THE BEST ORIGINS FOR AN EXTRAORDINARY AND UNIQUE RESULT.



CR01903



06403

DESCRIPTION	PIECES PER BOX
IL100% BLEND _1 display x 12 bars 25 g each (0,8 oz.)	12
IL70% BLEND _1 display x 12 bars 25 g each (0,8 oz.)	12
Bar size: cm. 9x9x1 (h)   Display size cm. 9.5x15x14 (h)	







# SINGLE ORIGINS

6 ORIGINS, 6 COUNTRIES: A SELECTION OF CACAOS WITH AROMATIC NUANCES TO RAVISH YOUR SENSES, EVOKING THE EXOTIC SCENTS OF THE LANDS THEY COME FROM.

NEW

## NEW PRODUCTS

### ARRIBA HACIENDA VICTORIA

Hacienda Victoria is located in Ecuador, a fertile land that has been considered sacred for thousands of years. The ideal climate and sustainable agricultural practices produce a cacao with a fruity aroma and strong chocolate flavour. Hacienda Victoria produces Arriba Nacional cacao, cultivated using ancient and traditional methods used to grow the "fruit of the gods", pure and free from contamination by CCN51.



DESCRIPTION	PIECES PER BOX
Apurimac or Arriba or Morogoro or Sambirano or Sur del Lago or Teyuna _1 display x 12 bars 25 g each (0,8 oz.)	12
Bar size: cm. 9x9x1 (h)   Display size cm. 9.5x15x14 (h)	



# D-FUSION MILK

FOR LOVERS OF ALL THE NUANCES OF MILK CHOCOLATE, DOMORI HAS CREATED THIS LINE IN WHICH CACAO BLENDS WITH SIX UNUSUAL TYPES OF MILK.



## NEW PRODUCTS

### GOAT'S MILK

The nutritional properties and rich flavour of goat's milk encounter the excellence of Criollo cacao.

### CAMEL'S MILK

The naturally salty flavour of camel's milk blends with the perfect roundedness of Criollo to create contrasting sensations.

### SHEEP'S MILK

The intense flavour of the best sheep's milk from Italian farms meets the incredible persistence of Criollo.

### DONKEY'S MILK

The nutritional balance of donkey's milk exalts the virtues of Criollo, for an entirely new taste experience.

DESCRIPTION	PIECES PER BOX
Lattesal or Javagrey or Donkey's milk or Sheep's milk or Goat's milk or Camel's milk	12
_1 display x 12 bars 25 g each (0,8 oz.)	

Bar size: cm. 9x9x1 (h) | Display size cm. 9.5x15x14 (h) cm.



# D-FUSION MILK DISPLAY

ALL THE NEW FLAVOURS OF MILK CHOCOLATE IN A MINIMALIST DISPLAY.



## DESCRIPTION

## PIECES PER BOX

COD. DF0203 Milk chocolate display (Donkey, Camel, Goat, Sheep)

\_ 24 bars, 25 g each (0,8 oz.)

Display size cm. 19.5x15.5x29.5 (h) cm.



# D-FUSION TRADITIONAL

PUTTING CHOCOLATE IN THE SPOTLIGHT: DARK, WHITE AND GIANDUJA. WITH ALL THE CREATIVITY OF DIFFERENT COMBINATIONS. SEARCHING FOR THE PERFECT BALANCE BETWEEN CHOCOLATE AND PREMIUM INGREDIENTS.

NEW



## NEW PRODUCTS

### MATCHA TEA

From the traditional tea ceremony, the beneficial properties of Japanese green tea blend with the sweetness of white Domori chocolate. A meeting of flavours and cultures.



DESCRIPTION	PIECES PER BOX
Cappuccino or Chilli Pepper or Gianduja or Biancomenta or Praline or Matcha Tea	12
_1 display x 12 bars 25 g each (0,8 oz.)	
Bar size: cm. 9x9x1 (h)   Display size cm. 9.5x15x14 (h)	







BARS  
50 g  
(1,7 oz.)



# IL100% BLEND

# IL70% BLEND

TWO ICONS OF DOMORI EXCELLENCE, IN AN EVEN MORE SATISFYING FORMAT.



06405



06404

DESCRIPTION	PIECES PER BOX
IL100% BLEND _1 display x 12 bars 50 g each (1,7 oz.)	12
IL70% BLEND _1 display x 12 bars 50 g each (1,7 oz.)	12
Bar size:11.5x11.5x1.5 (h)cm. Display size:11.7x15x16.2 (h)cm.	

# SINGLE ORIGINS

6 ORIGINS, 6 COUNTRIES: A SELECTION OF CACAOS WITH AROMATIC NUANCES TO RAVISH YOUR SENSES, EVOKING THE EXOTIC SCENTS OF THE LANDS THEY COME FROM.

NEW

NEW  
PRODUCTS

## ARRIBA HACIENDA VICTORIA

Hacienda Victoria is located in Ecuador, a fertile land that has been considered sacred for thousands of years. The ideal climate and sustainable agricultural practices produce a cacao with a fruity aroma and strong chocolate flavour. Hacienda Victoria produces Arriba Nacional cacao, cultivated using ancient and traditional methods used to grow the "fruit of the gods", pure and free from contamination by CCN51.



DESCRIPTION	PIECES PER BOX
Apurimac or Arriba or Morogoro or Sambirano or Sur del Lago or Teyuna _1 display x 12 bars 50 g each (1,7 oz.)	12

Bar size:11.5x11.5x1.5 (h)cm. Display size:11.7x15x16.2 (h)cm.

# D-FUSION

PERFECTLY BALANCED COMBINATIONS:  
PREMIUM INGREDIENTS BLENDED WITH THE BEST FINE CACAO.



DESCRIPTION	PIECES PER BOX
Javagrey or Lattesal or Gianduja _1 display x 12 bars 50 g each (1,7 oz.)	12

Bar size:11.5x11.5x1.5 (h)cm. Display size:11.7x15x16.2 (h)cm.

# MILK WHITE DARK



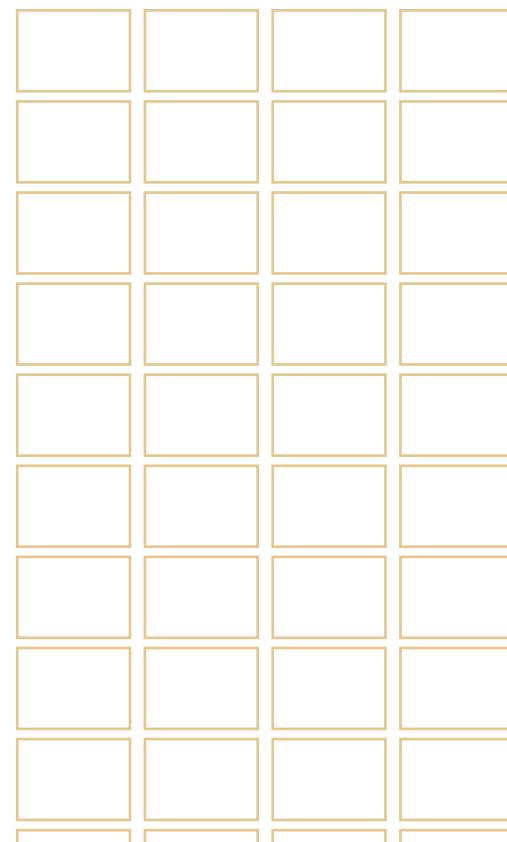
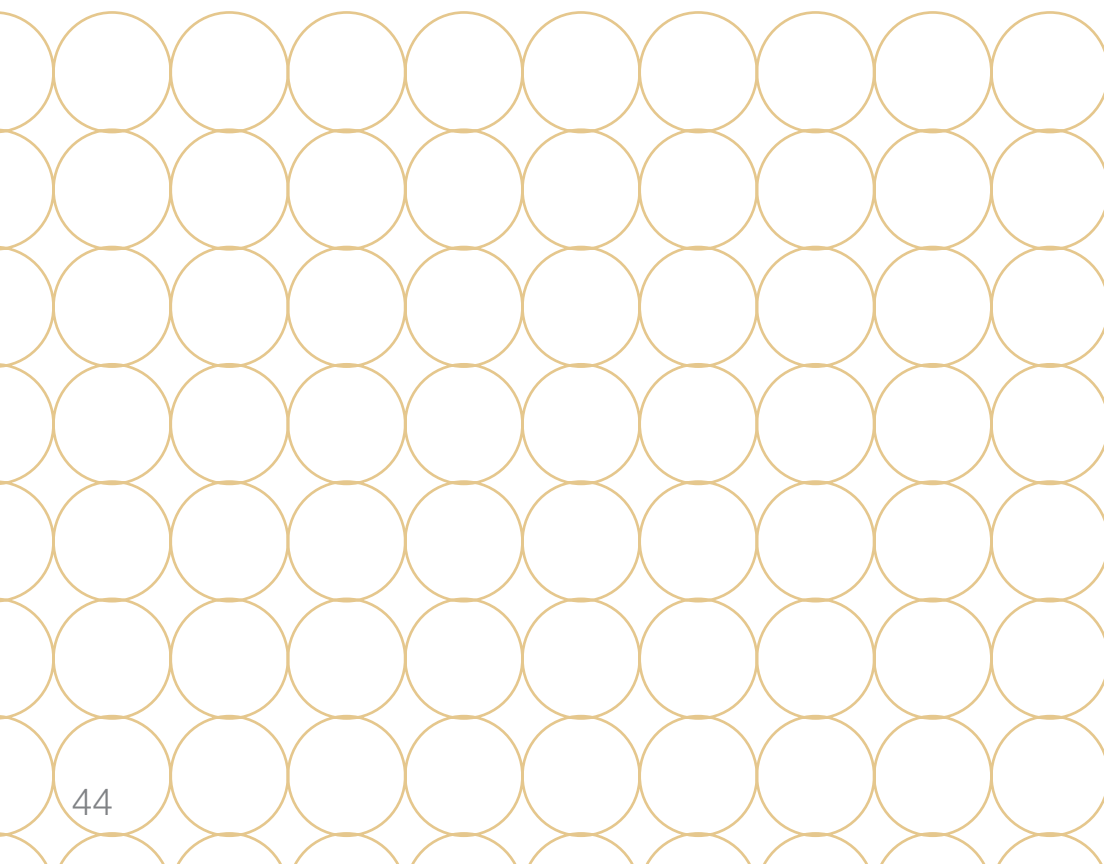
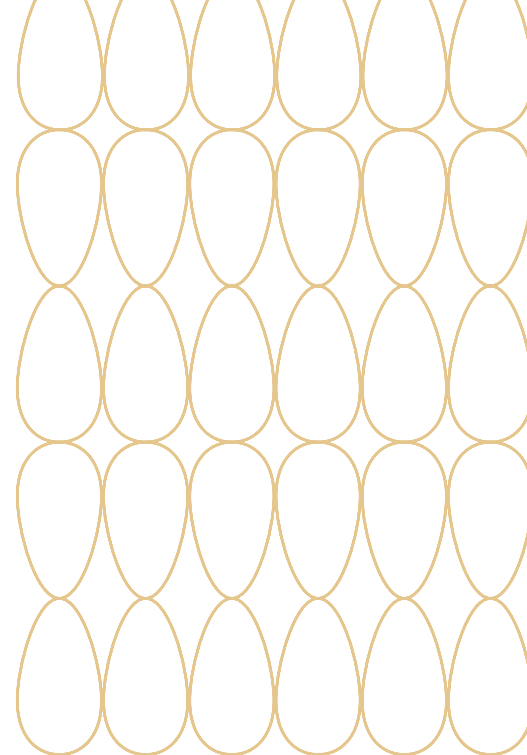
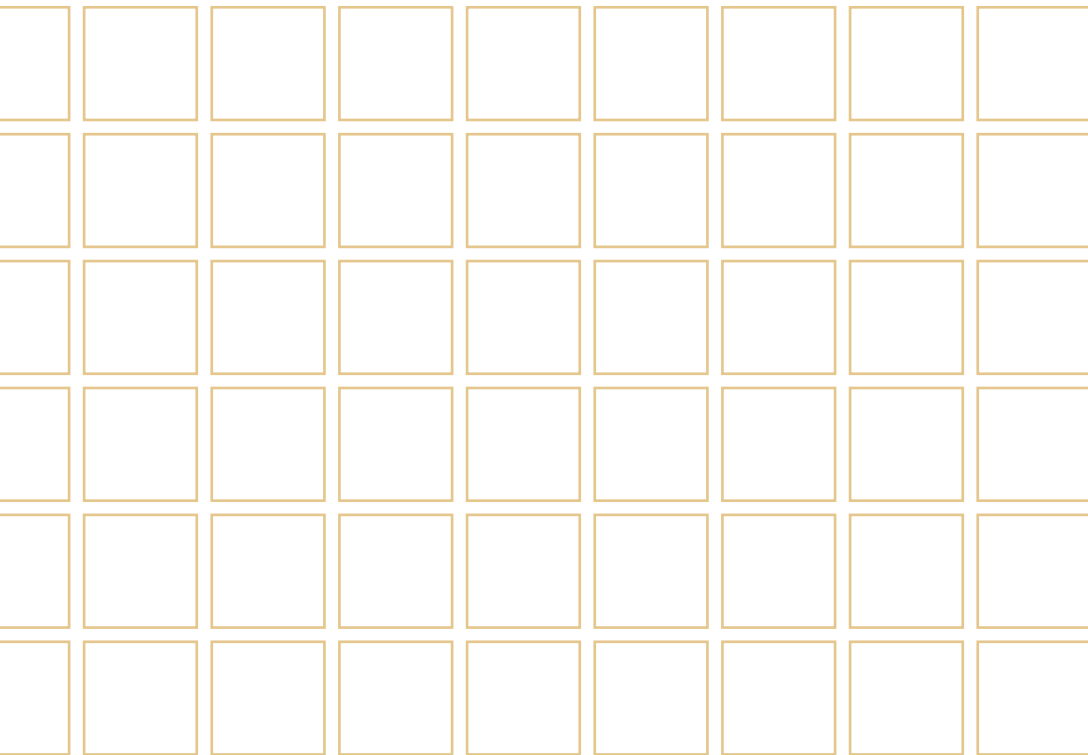
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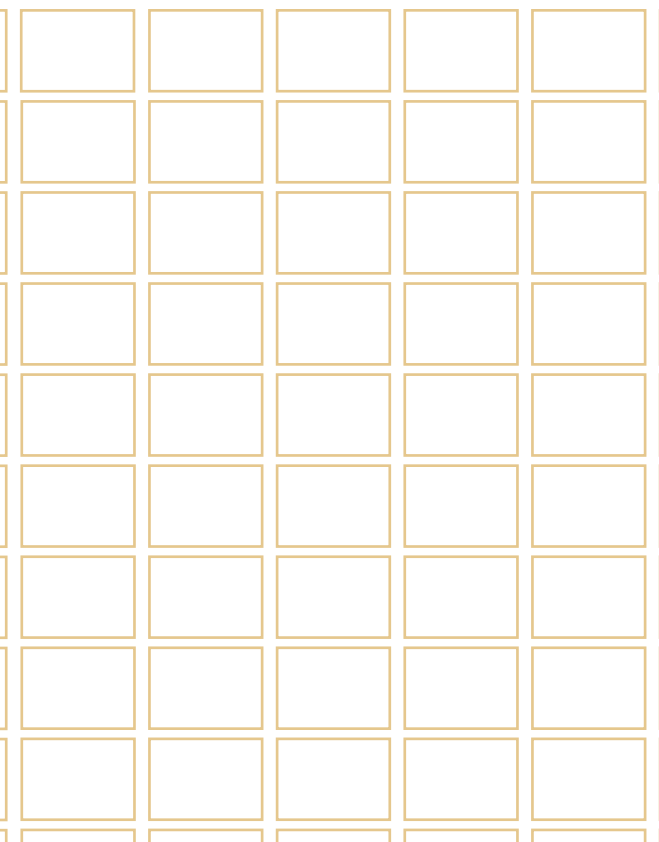
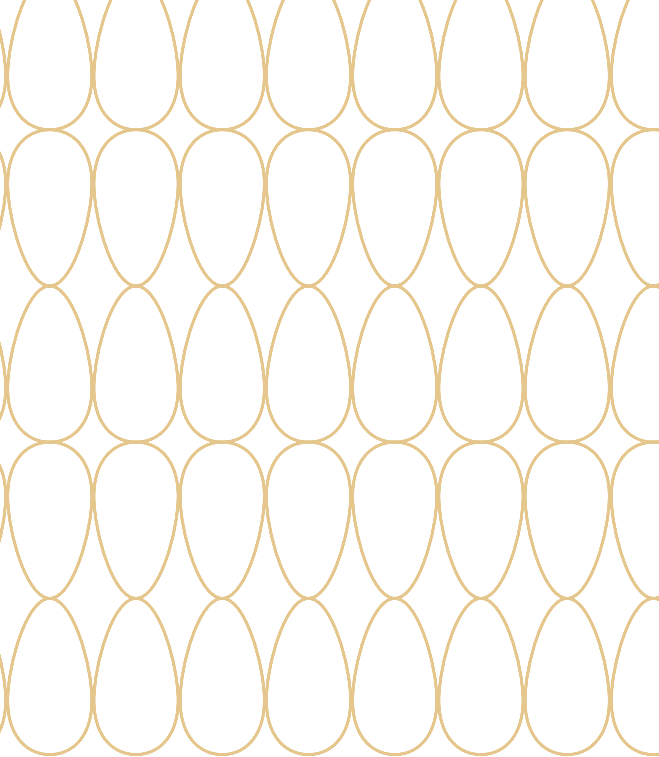
06123

06121

DESCRIPTION	PIECES PER BOX
Milk, White and Dark _1 display x 12 bars 50 g each (1,7 oz.)	12
Bar size: 11.5x11.5x1.5 (h) cm. Display size:11.7x15x16.2 (h)cm.	







# QUANTUM

N E W



QL07601N

N E W



QL07602N

## DARK CHOCOLATE AND WHOLE ALMONDS



QL07603N



QL07600N

N E W

N E W

## CREMINO AND WHOLE HAZELNUTS



# QUANTUM

AN EXALTING FORMAT  
FOR GETTING THE FULLEST POSSIBLE  
FLAVOUR OF DOMORI CHOCOLATE  
IN THE CLASSIC IL70% BLEND VERSION,  
WITH D'AVOLA ALMONDS,  
OR IN THE TWO PIEDMONT CLASSICS.

DESCRIPTION	PIECES PER BOX
Quantum ILMANDORLATO dark 300 g (10,5 oz.)	4
Quantum ILBLEND 70% DARK 300 g (10,5 oz.)	4
Quantum ILCREMINO 500 g (17,6 oz.)	4
Quantum ILNOCCIOLATO milk 300 g (10,5 oz.)	4

Size 20.5x20.5x1.5 (h) cm.





# SPREADS

CREAMY CHOCOLATE AND  
PGI PIEDMONT HAZELNUTS.  
GIANDUJA INTERPRETED BY DOMORI,  
WITHOUT MILK, EXPRESSING ONLY  
THE NATURAL AROMAS  
OF ITS INGREDIENTS.  
AVAILABLE IN 200g JARS OR  
MINI 30g FORMAT.



CG0201

CG0202

DESCRIPTION	PIECES PER BOX
Crema Gianduja 200 g (7 oz.)	12
Crema Gianduja 30 g (1 oz.)	24

Large jar size 8 (diameter) x8.5 (h) cm.  
Small jar size 5.5 (diameter) x4 (h) cm.



# DOMORI IN THE KITCHEN



# COCOA POWDER

STRONG PRIMARY CACAO FLAVOUR AND GREAT PERSISTENCE.  
NO NEED TO CORRECT THE FLAVOUR  
THANKS TO ITS PLEASANT INNATE AROMATIC PROFILE.



01160

A LEADING PROTAGONIST IN HIGH PATISSERIE PRODUCTS  
AS WELL AS HOME BAKING AND COCKTAILS.

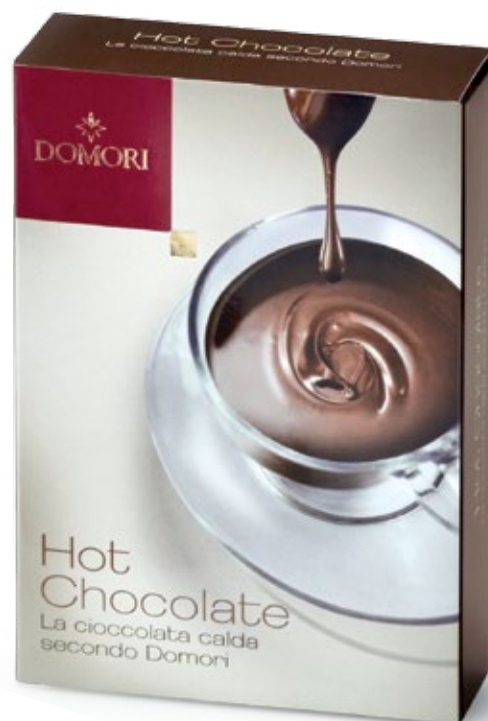
DESCRIPTION	PIECES PER BOX
Cocoa powder 150 g (5,3 oz.)	12
Size 7.5x7.5x7.5 (h) cm.	



# HOT CHOCOLATE

FOR DENSE AND CREAMY HOT CHOCOLATE  
A POWDERED MIX IN PRACTICAL  
SINGLE SERVING SACHETS.

PURE, CREAMY HOT CHOCOLATE.  
THE POWDERED MIX GUARANTEES A DENSE,  
COMFORTING HOT CHOCOLATE  
WITH THE UNMISTAKABLE SIGNATURE  
OF DOMORI COCOA.



RIC005

DESCRIPTION	PIECES PER BOX
Powdered hot chocolate 180 g (6,34 oz.) (six 30 g / 1 oz. sachets)	6
Size 13x3.5x9 (h) cm.	

# NIBS, DROPS AND BLOCKS

IDEAL FOR DECORATING HOMEMADE CAKES  
OR MAKING EXCELLENT HOT CHOCOLATE.

BG3001

BP3004

00895



00894

DESCRIPTION	PIECES PER BOX
COD. BG3001 Cacao nibs 250 g (8,8 oz.)	4
COD. BP3004 Apurimac 72% chocolate drops (dark) 300 g (10,5 oz.)	4
COD. 00894 Arriba 72% Block 500g (17,6 oz.)	6
COD. 00895 Arriba 56% Block 500g (17,6 oz.)	6

Size 7.5 (diameter)x12.5 (h) cm. | Block display size 17.5x16.5x12.5 cm





# IMPULSE PRODUCTS



# LOOSE

LOVE AT FIRST SIGHT.  
IMPULSE BUYS  
ARE ALMOST ALWAYS MADE  
ON A WAVE OF EMOTION.  
DOMORI LOOSE PRODUCTS  
STIMULATE THIS  
INCLINATION IN CUSTOMERS,  
GIVING THEM THE CHANCE  
TO EXPLORE AND COLLECT THE SMALL  
PLEASURES OF A GREAT CHOCOLATE

WITH A DOUBLE ADVANTAGE.  
BECAUSE UNPACKAGED PRODUCTS  
LEAVE YOU FREE TO CHOOSE  
YOUR OWN, PERSONAL  
ASSORTMENT OF DOMORI NAPOLITAINS,  
GIANDUJOTTI AND CREMINI.



# CRIOLLO NAPOLITAINS

THE SEVEN DOMORI FLAVOURS PAR EXCELLENCE.



00207



## DESCRIPTION

COD. 00207 Loose IL100% Criollo 1 kg ,(approx.185 napolitains)

COD. 00200 Loose Criollo assortment

(Puertomar, Porcelana, Puertofino, Javablond, Canoabo, Chuao)

+ 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 555 napolitains)

# NAPOLITAIN

## IL 100% BLEND, IL 70% BLEND SINGLE ORIGINS

00208



00204

### DESCRIPTION

COD. 00208 Loose IL100% BLEND 1 kg (35,2 oz.) - (approx. 185 napolitains)

COD. 00204 Loose IL70% BLEND

+ 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 555 napolitains)

COD. 00205 Loose assortment (Apurimac, Arriba, Morogoro, Sambirano, Sur del Lago, Teyuna)

+ 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 555 napolitains)







# D-FUSION MILK

Infinite pleasure for the palate, in a line in which cacao blends with four unusual types of milk.

4 UNUSUAL TYPES OF MILK BLEND WITH PRECIOUS, CRIOLLO CACAO.  
MILK CHOCOLATE IN ALL ITS NUANCES, READY TO RAVISH YOUR SENSES.

N E W



N E W



N E W



N E W



## DESCRIPTION

COD. 00209 Loose D-Fusion milk assortment  
(Camel, Donkey, Sheep and Goat)

+ 15 plastic bags and Domori ribbon - 1 kg (35,2 oz.) - (approx. 555 napolitains)

# D-FUSION TRADITIONAL

Putting chocolate in the spotlight: dark, white and Gianduja. With all the creativity of different combinations. Searching for the perfect balance between chocolate and premium ingredients such as Indian chilli pepper of Nanah Moroccan mint.

PERFECTLY BALANCED COMBINATIONS:  
PREMIUM INGREDIENTS BLENDED WITH THE BEST FINE CACAO.

NEW



## DESCRIPTION

COD. 00206N Loose D-Fusion assortment

(Chilli pepper, Lattesal, Matcha Tea, Biancomenta, Javagrey, Gianduja)

+ 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 555 napolitains)

# GIANDUJOTTI

CLASSIC, MILK OR COFFEE MINI CRIOLLO GIANDUJOTTI



GD0100



GD0106



GD0103

GDM104



NEW

THE UNIVERSAL SYMBOL OF TURIN CHOCOLATE, INTERPRETED BY DOMORI. ENJOY IT IN THE CLASSIC VERSION, WITH ADDED FINE CACAO, OR WITH THE INTENSE FLAVOUR OF TOASTED HAZELNUTS AND THE SWEET CREAMINESS OF MILK. WITH COFFEE, OR EXTRA-FINE CRIOLLO CACAO, SURPRISINGLY CAPABLE OF EXALTING THE FLAVOUR OF PGI PIEDMONT HAZELNUT.

## NEW PRODUCTS

### MINI CRIOLLO GIANDUJOTTO

This year's new product is the mini Criollo giandujotto, a reinterpretation of the universal symbol of chocolate made in Turin. The excellence of Criollo meets a classic temptation. In a mini format.

#### DESCRIPTION

COD. GD0100 Classic Giandujotti + 25 plastic bags and Domori ribbon - 5 kg (176,3 oz.) - (approx. 480 giandujotti)

COD. GD0106 Milk Giandujotti + 25 plastic bags and Domori ribbon - 5 kg (176,3 oz.) - (approx. 480 giandujotti)

COD. GDM104 Mini Giandujotti Criollo + 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 550 mini giandujotti)

COD. GD0103 Coffee Giandujotti + 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 285 giandujotti)

COD. GCS01 NEW PRODUCTS assorted 3 kg (105,8 oz.) carton: (chocolate dispenser provided separately)  
1kg (35,2 oz.) Classic Giandujotti 1 kg (35,2 oz.) Milk Giandujotti 500 gr (17,6 oz.) Pistacchio cremini  
500 gr (17,6 oz.) Classic cremini

NEW

# CREMINI

## CLASSIC



CM001

## COFFEE, PISTACHIO AND CINNAMON ORANGE



CM007

CM003

CM004

A COATING OF FINE COCOA, COMBINED WITH THE DELICATE SCENT OF PREMIUM TAHITI VANILLA AND A SAVOURY HINT OF LUXURY FLEUR DE SEL. IN THE CENTRE, A SOFT HEART OF GIANDUJA. THE UNMISTAKABLE AROMA OF ILLY COFFEE, THE INTENSE FLAVOUR OF PISTACHIO AND THE FRESH NOTES OF ORANGE AND CINNAMON.

### DESCRIPTION

COD. CM001 Cremini + 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 320 cremini)

COD. CM007 Coffee Cremini + 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 320 cremini)

COD. CM003 Pistachio Cremini + 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 320 cremini)

COD. CM004 Cinnamon Orange Cremini

+ 15 plastic bags and Domori ribbon - 3 kg (105,8 oz.) - (approx. 320 cremini)

COD. GCS01 NEW PRODUCTS assorted 3 kg (105,8 oz.) carton: (chocolate dispenser provided separately)

1kg (35,2 oz.) Classic Giandujotti 1 kg (35,2 oz.) Milk Giandujotti 500 g (17,6 oz.) Pistachio cremini

500 g (17,6 oz.) Classic cremini

NEW



# IMPULSE

CAREFULLY PLACED NEXT TO THE CASH TILL,  
THE DOMORI DISPLAY  
IS A CLEAR INVITATION TO  
ACCEPT THE CHALLENGE OF FLAVOUR  
AND EXCELLENCE.  
NAPOLITAINS, GIANDUJOTTI, DRAGÉES:  
A SINGLE GLANCE WILL TEMPT ANYONE  
NOT TO DENY THEMSELVES THEIR  
PERSONAL MOMENT OF PLEASURE.  
TO ACCOMPANY EVERY MOMENT OF YOUR  
DAY, WHETHER LARGE OR SMALL.



# DRAGÉES

FRUIT, NUTS AND SPICES COVERED IN FINE DOMORI DARK CHOCOLATE.  
IN A PRATICAL 70 g. FORMAT.



04472



01923



01942

D'AVOLA  
ALMONDS

## PGI PIEDMONT HAZELNUT.

EXTRAORDINARY FLAVOURS BROUGHT OUT BY ROASTING, JUST LIKE CACAO: A NATURAL COMBINATION.

## D'AVOLA ALMONDS.

TRANSPLANTED BY THE GREEKS THOUSANDS OF YEARS AGO AND FAMOUS TODAY THE WORLD OVER, EXALTING THE FRAGRANCE AND ROUNDEDNESS OF THE BEST DARK CHOCOLATE.

## GINGER.

ANTICIPATING THE WAVE OF CHOCOLATE AROMAS WITH ITS NOTES OF CITRUS AND SPICE.

DESCRIPTION	PIECES PER BOX
Hazelnut or Almonds or Ginger with dark chocolate 70 g each (2,4 oz.)	18
Size 6.5x6.5x6.5 cm.	

# DRAGÉES

FRUIT

Orange/Coconut/Bilberry/Sour cherry/Ginger/Physalis

A PACKAGE AS SOFT AS ITS HEART OF FRUIT COATED IN FINE DOMORI COCOA. IRRESISTIBLE DRAGÉES



DRAR01



DRCO01



DRMR01



DRAM01



DRZE01



DRPH01

# NEW PRODUCTS NEW PRODUCTS

## PHYSALIS

The purifying properties of this fruit, with its flavour similar to raspberry or tomato, are exalted by the roundedness of Domori dark cocoa.

## BILBERRY

The naturally tart flavour of the bilberries is perfectly set off by the sweet notes of Domori white chocolate.

ALL PRODUCTS ARE  
DELIVERED TOGETHER  
WITH THE DISPLAY



DESCRIPTION	PIECES PER BOX
COD. DRAM01 Sour cherry Dragées - net weight 40 g (1,4 oz.)	18
COD. DRAR01 Candied orange Dragées - net weight 40 g (1,4 oz.)	18
COD. DRCO01 Coconut Dragées - net weight 40 g (1,4 oz.)	18
COD. DRZE01 Candied ginger Dragées - net weight 40 g (1,4 oz.)	18
COD. DRM01 Bilberry Dragées - net weight 40 g (1,4 oz.)	18
COD. DRPH01 Physalis Dragées - net weight 40 g (1,4 oz.)	18
COD. ESP7201B White plexiglass Flowpack display, supplied empty	1

Flowpack size: 10x13 cm. 18 pz. Display for all items. Size 20x22x15 (h) cm.  
Flowpack Display Size COD. ESP7201B 32x40x27 (h) cm.



# DRAGÉES

## DRIED FRUIT

Hazelnut/Pistachio/Almond/Coffee/Walnut/Maize

RICH VARIETIES COVERED IN FINE COCOA FOR EVERYONE WHO LOVES THE CRUNCHINESS OF DRIED FRUIT



DRNO01



DRPI01



DRMA01



DRCA01



DRNC01



DRMS01

# NEW PRODUCTS NEW PRODUCTS NEW PRODUCTS NEW PRODUCTS

## ALMOND

The intense aroma of roasted almonds meets the more delicate flavour of extra-fine Domori milk chocolate.

## PISTACHIO

The sweet, delicate flavour of pistachio is exalted in the notes of Domori milk chocolate.

## WALNUT

The crunchiness of the walnuts blends with the roundedness of Domori dark chocolate, in a play of textures to surprise the palate.

## MAIZE

Domori rediscovers an ancient combination between chocolate and maize, enjoyed by Pre-Colombian cultures hundreds of years ago. A world of salty sweetness.

ALL PRODUCTS WILL BE  
DELIVERED TOGETHER  
WITH THE DISPLAY



ESP7201B

DESCRIPTION	PIECES PER BOX
COD. DRNO01 Hazelnut Dragées - net weight 40 g (1,4 oz.)	18
COD. DRPI1 Pistachio Dragées - net weight 40 g (1,4 oz.)	18
COD. DRMA01 Almond Dragées - net weight 40 g (1,4 oz.)	18
COD. DRCA01 Coffee bean Dragées - net weight 40 g (1,4 oz.)	18
COD. DRNC01 Walnut Dragées - net weight 40 g (1,4 oz.)	18
COD. DRMS01 Toasted Maize Dragées - net weight 40 g (1,4 oz.)	18
COD. ESP7201B White plexiglass Flowpack display, supplied empty	1

Flowpack size: 10x13 cm. 18 pz. Display for all items. Size 20x22x15 (h) cm.  
Flowpack Display Size COD. ESP7201B 32x40x27 (h) cm.

# DRAGÉES DISPLAY

RICH VARIETIES COVERED IN FINE  
COCOA FOR EVERYONE WHO  
LOVES THE CRUNCHINESS OF  
DRIED FRUIT



**N E W**

ESPFLP01

DESCRIPTION	PIECES PER BOX
COD. ESPFLP01 Dragées Display in cardboard	1
+1 box with 18 pieces for: bilberry, pistachio, physalis, orange, sour cherry, ginger, hazelnut, walnut, maize	
Display size: 34.5x14x54 (h) cm.	

Cocco

RICOPERTO DI CIOCCOLATO

net wt 1.76 oz. (50g)

DOMORI  
Cacao Culture

Cubetti di zenzero candito

RICOPERTI DI CIOCCOLATO EXTRA

Chico

ON C

DOMORI



# CUOR DI CRIOLLO

IN MILK OR DARK CHOCOLATE.  
THE SWEET ELEGANCE OF CRIOLLO CACAO IN DARK  
AND MILK CHOCOLATE VERSIONS.



CC5001

## DESCRIPTION

Cuor di Criollo (mixed milk and dark heart-shaped chocolates) 50 g (1,7 oz.)

## PIECES PER BOX

12

Size 9x9x2 (h) cm.

# DUE CUORI

TWO HEARTS AND A SINGLE, DOMORI SOUL.  
TWO CHOCOLATE HEARTS, 30G EACH, ONE DARK AND THE OTHER MILK  
CHOCOLATE; A SWEET SURPRISE FOR TRUE CHOCOLATE LOVERS.  
PRESENTED IN A PACKAGE DESIGNED FOR IMPULSE-BUYING, FOR ANYONE  
WHO JUST CAN'T RESIST A SMALL TEMPTATION.



DESCRIPTION	PIECES PER BOX
COD. CC5003 Due Cuori milk and dark chocolate hearts 30 g (1 oz.) each	10
Package size 8x11x4 (h) cm.	

# CRIOLLO NAPOLITAINS

ALL THE AROMATIC SYMPHONY OF CRIOLLO  
ENCLOSED IN AN ELEGANT PACKAGE.

CL07270



THE QUINTESSENCE OF CRIOLLO. THE EXCELLENCE AND PREMIUM QUALITY OF CRIOLLO, THE NOBLEST AND RAREST OF CACAOS, CONCENTRATED IN 4.7 GRAMMES OF PURITY AND CLOSED IN AN ELEGANT PACKAGE. PUERTOMAR, PORCELANA, PUERTOFINO, JAVABLOND, CANOABO AND CHUAO, SIX NOTES OF PLEASURE FOR A SYMPHONY OF FLAVOURS.

DESCRIPTION	PIECES PER BOX
-------------	----------------

Box of 6 napolitains (Porcelana, Puertomar, Puertofino, Javablond, Canoabo, Chuao) - 4.7 g (0,1 oz.) each	36
18 boxes x 2 displays	

Package size 11x4x1.5 (h) cm.  
Display size 11x12x15 (h) cm.

# NAPOLITAINS SINGLE ORIGINS

SIX DIFFERENT PERSONALITIES  
TO TAKE WITH YOU ANYWHERE

00103



AN EXTRAORDINARY COLLECTION IN 4.7 GRAMMES FOR ANYONE WHO LOVES NEATNESS, DOMORI DEDICATES THE PRACTICAL PACKAGE CONTAINING APURIMAC, ARRIBA, MOROGORO, SAMBIRANO, SUR DEL LAGO AND TEYUNA: THE SIX 70% SINGLE ORIGINS IN 4.7 g NAPOLITAINS FORMAT. SIX DIFFERENT PERSONALITIES TO TAKE WITH YOU ANYWHERE.

## DESCRIPTION

Box of 6 napolitains  
(Apurimac, Arriba, Morogoro, Sambirano, Sur del Lago, Teyuna) 4.7 g (0,1 oz.) each  
18 boxes x 2 displays

Package size 11x4x1.5 (h) cm.  
Display size 11x12x15 (h) cm.



# NAPOLITAINS D-FUSION

SIX SURPRISING VARIATIONS  
ON CHOCOLATE:  
DOMORI CREATIVITY TO GO.

DF0102N



SURPRISING VARIETY. LATTESAL, CHILLI PEPPER, BIANCOMENTA, JAVAGREY, MATCHA TEA AND GIANDUJA.  
SIX ASPECTS OF FLAVOUR IN 4.7 g NAPOLITAINS FORMAT, PACKED IN A NEAT PACKAGE.

DESCRIPTION	PIECES PER BOX
Box of 6 napolitains (Biancomenta, Javagrey, Chilli Pepper, Lattesal, Matcha Tea and Gianduja) 4.7 g (0,1 oz.) each. 18 boxes x 2 displays	36
Package size 11x4x1.5 (h) cm. Display size 11x12x15 (h) cm.	

# TRUFFLES

THE SOFT SWEETNESS OF A TRUFFLE,  
IN BLACK AND WHITE VERSIONS.

TN0106



TB0106



THE PRACTICAL AND ELEGANT PACKAGE PRESERVES ALL THE SOFT SWEETNESS OF DOMORI CHOCOLATE TRUFFLES. AVAILABLE IN TWO VARIETIES, BLACK AND WHITE TRUFFLES.

DESCRIPTION	PIECES PER BOX
Black truffles - net weight 84 g (2,9 oz.)	10
White truffles - net weight 84 g (2,9 oz.)	10

Size 7.5x7.5x7.5 cm.

# TRUFFLES

THE CLASSIC ELEGANCE OF CHOCOLATE TRUFFLES  
WITH PGI PIEDMONT HAZELNUT,  
IN A PRECIOUS AROMATIC DUSTING  
OF DOMORI COCOA.



TNB0200

**BLACK TRUFFLES.** SLOWLY SAVOUR THE PERSISTENT AND VELVETY NOTES OF FINE CACAO.  
**WHITE TRUFFLES.** ALL THE DELICATE SWEETNESS OF MILK RELEASED BY WHITE CHOCOLATE.

## DESCRIPTION

COD. TNB0200 White and Black Truffles - 1 assorted display x 5 kg (176,3 oz.) (2.5 kg white - 2.5 kg black)

COD. TN0100 Black Truffles - 1 display + 5 kg (176,3 oz.)

Display size 18x12x28.5 (h) cm.

# CUNEESI

MERINGUE, CHESTNUT CREAM,  
DARK CHOCOLATE AND RUM:  
THE TRUE SPIRIT OF  
PIEDMONT CHOCOLATIERS,  
WITH THE PERSONALITY OF  
DOMORI COCOA.



DOMORI REINTERPRETS ANOTHER GREAT PIEDMONT SPECIALITY:  
THE CUNESE. PATISSERIE CREAM,  
DARK CHOCOLATE AND 100% RUM FOR A CREAMY FILLING  
SANDWICHED BETWEEN TWO MERINGUES. ALL COVERED IN A LAYER OF  
PURE FINE DOMORI CHOCOLATE. TRY IT IN THE CLASSIC VERSION  
OR WITH AGRIMONTANA CHESTNUT FILLING.

## DESCRIPTION

COD. CN00301 Rum Cuneesi  
1 display x 5 kg. (176,3 oz.)

COD. CN00302 Chestnut Cuneesi  
1 display x 5 kg. (176,3 oz.)

COD. CN00306 Assorted Cuneesi (two 2.5 kg bags per type)  
2 display x 5 kg. (176,3 oz.)

Display size 18x12x28.5 (h) cm.



# DELIZIE ALLA NOCCIOLA

ARTISANAL PRALINES  
WITH CHOPPED HAZELNUTS  
AND A WHOLE NUT ON THE TOP.  
A MASTERPIECE THAT  
IS DIFFICULT TO RESIST,  
IN A PRACTICAL DISPLAY  
TO CAPTURE YOUR IMPULSE.

CN00303



COVERED IN FINE DARK CHOCOLATE WITH A PGI PIEDMONT CHOPPED HAZELNUT  
FILLING. A WHOLE HAZELNUT IS SET LIKE A JEWEL ON TOP OF EACH CHOCOLATE.  
THE ESSENCE OF CRUNCHY CHOCOLATE.

## DESCRIPTION

GOD. CN00303 Delizie alla Nocciola - 1 display x 5 kg (176,3 oz.)

Display size 18x12x28.5 (h) cm.

# FRUIT STRIPS

A CRUNCHY LAYER OF FINE DOMORI CHOCOLATE COVERING STRIPS OF AGRIMONTANA ORANGES AND LEMONS, PREMIUM FRUIT CANDIED IN SUGAR SYRUP AND PROCESSED AS NATURE INTENDED, WITHOUT PRESERVATIVES.

SFFA032

SFFL032



DESCRIPTION	PIECES PER BOX
COD. SFFA 032 Chocolate covered candied orange strips - 400 g tray (14,1 oz.)	8
COD. SFFL 032 Chocolate covered candied lemon strips - 400 g tray (14,1 oz.)	8

# SNACKS

AMARANTH POPCORN AND CORNFLAKES UNITED IN A COATING OF PREMIUM EXTRA-DARK CHOCOLATE IN THE NEW DOMORI GLUTEN FREE BARS. IN TWO FLAVOURSOME VARIETIES, WITH PREMIUM INGREDIENTS: ILLY COFFEE AND ORANGE.



DESCRIPTION	PIECES PER BOX
COD. SNK01 Coffee Snack 25g (0,8 oz.)	30
COD. SNK02 Orange Snack 30g (1 oz.)	30

# MINI-SNACKS

DOMORI REDISCOVERS THE ANCIENT COMBINATION OF CHOCOLATE AND MAIZE, ALONG WITH THE UNION BETWEEN THE ACIDITY OF DRIED RED FRUITS AND THE SWEETNESS OF WHITE DOMORI CHOCOLATE. A PERFECT BALANCE.



NEW

SNK10



DESCRIPTION

PIECES PER BOX

COD. SNK10 Display with assorted Mini snack milk chocolate and maize + Mini snack white chocolate and red fruits

1 kg (35,2 oz.) - (approx. 145 mini snacks) | Display size 14x30x20cm. | Mini snack size 4x5cm.







# GIFT IDEAS

# SCRIGNO CRIOLLO

THE ELEGANCE OF THE  
NOBLEST CACAO IN A  
GIFT TO DISCOVER AND  
ENJOY.



RG009C

ALL THE FRAGRANCES AND AROMAS OF CRIOLLO IN SIX VERSIONS, EACH WITH ITS OWN UNIQUE AND INIMITABLE PERSONALITY. TO GET THE BEST OUT OF EACH BAR, IT'S IMPORTANT TO DISTINGUISH THE DIFFERENT NUANCES: INSIDE EACH TREASURE CHEST YOU'LL FIND A DOMORI LEAFLET TO GUIDE YOUR TASTING AND INVITE YOU TO DISCOVER THE RAREST AND MOST PRECIOUS CACAO IN THE WORLD.

DESCRIPTION	PIECES PER BOX
Scrigno Criollo 6x25 g (0,8 oz.)	6
Display size 7.7x10.3x10.3 (h)cm.	

# SCRIGNO SINGLE ORIGINS

A TREASURE CHEST OF  
PURE EMOTION,  
A JOURNEY THAT WILL  
ENCHANT AND RAVISH  
YOUR SENSES.

RG009SO



SIX CACAOS THAT EVOKE THE AROMAS AND SCENTS OF THE LANDS THEY COME FROM, AROMATIC, FRUITY AND PERSISTENT, SWEET OR ROUNDED, ACCORDING TO THE ORIGINS OF THE CACAO THEY ARE MADE WITH. INSIDE EACH TREASURE CHEST THE TALE OF THE SINGLE ORIGINS WILL DRAW YOU AN INFINITE MAP OF NUANCES, FOR A UNIQUE YET EVER CHANGING EXPERIENCE ON THE PALATE.

DESCRIPTION	PIECES PER BOX
Scrigno Single Origins 6x25 g (0,8 oz.)	6
Display size 7.7x10.3x10.3 (h)cm.	



# SCRIGNO DOMORI CLASSIC

18 ASSORTED BARS  
THE DOMORI TREASURE  
TO GUARD AND TO HOLD.

NEW ASSORTMENT

RG009N

THE PACKAGE CONTAINS:

- 1 Chuao
- 1 Canoabo
- 1 Porcelana
- 1 Puertofino
- 1 Puertomar
- 1 Ocumare 77
- 1 100% Criollo
- 1 Apurimac
- 1 Arriba Victoria
- 1 Sambirano
- 1 Sur del Lago
- 1 Teyuna
- 1 Morogoro
- 1 Blend 100%
- 1 Blend 70%
- 1 Goat's milk
- 1 Donkey's milk
- 1 Sheep's milk



THE ESSENCE OF THE DOMORI COLLECTIONS IN AN ELEGANT PACKAGE. CRIOLLO, SINGLE ORIGINS, ILBLEND AND D-FUSION, FOR A TOTAL OF 18 BARS.

DESCRIPTION	PIECES PER BOX
Scrigno Domori Classic (18 bars, 25 g each) - net weight 450 g (15,8 oz.)	1
Size 21x10x10 (h) cm.	

# CUORE DI GIANDUJA

GIANDUJA CHOCOLATE,  
A TASTY ENCOUNTER.



RG008

THE BEST FINE CACAO FROM ECUADOR AND THE FRAGRANT PGI PIEDMONT HAZELNUT MELT TOGETHER.  
AN ENCOUNTER OF TASTE, REFLECTED IN THE FORM AND DESIGN OF THE PACKAGE.

DESCRIPTION	PIECES PER BOX
Cuore di Gianduia 300 g (10,5 oz.)	6
Size 15x16x2 (h) cm.	

# CUOR DI CRIOLLO

LUXURY

A UNIQUELY DESIGNED BOX WITH FOUR, HEART-SHAPED COMPARTMENTS SET OUT LIKE THE LEAVES OF A FOUR-LEAFED CLOVER, PRESENTING 60G OF OUR HEART-SHAPED CHOCOLATES AT THEIR BEST. HEARTS INSIDE HEARTS: THE APOTHEOSIS OF SWEETNESS.



CC5002

## DESCRIPTION

COD. CC5002 Cuor di Criollo Luxury (mixed milk and dark heart-shaped chocolates) 60 g (2,1 oz.)

Package size 13x13x3 (h) cm.

## PIECES PER BOX

4

# CINQUE CUORI

FIVE HEARTS, FIVE SENSES, FIVE ELEMENTS...FIVE VARIETIES OF OUR CRIOLLO: CHUAO, PUERTO FINO, PUERTO MAR, PORCELANA AND CANOABO. FIVE HEARTS OF EXTRA-FINE COCOA ENCLOSED IN AN ELEGANT AND ROMANTIC PACKAGING. THE EXCELLENCE OF CRIOLLO MAKES 5 CUORI A SURPRISE TO BE SHARED WITH ANYONE WHO LOVES THE EXCEPTIONAL QUALITY OF OUR CHOCOLATE.



CC5000

DESCRIPTION	PIECES PER BOX
COD. CC5000 Cinque Cuori 5x30g (1 oz.)	2
Package size 22x22x4 (h) cm.	



FRUIT

CHOCOLATE COVERED

SOUR CHERRY/ORANGE/LEMON

DOMORI CHOCOLATE MEETS AGRIMONTANA CITRUS FRUIT AND SOUR CHERRIES.

A PACKAGE TO INSPIRE A GIFT.

DOMORI AND AGRIMONTANA, A PERFECT COMBINATION. PREMIUM CHOCOLATE COVERING SELECTED CANDIED ORANGE STRIPS, SUPERIOR QUALITY LEMONS AND ISTRIA SOUR CHERRIES.

A NEW HORIZON OF TASTE, INSPIRED BY THE ENCOUNTER BETWEEN FRESH, CANDIED FRUIT, SOUR CHERRIES AND THE FRAGRANT COVERING OF MOROGORO COCOA.



FR101



FL002



FL001

DESCRIPTION	PIECES PER BOX
COD. FL001 Chocolate covered candied orange strips 150 g (5,3 oz.)	6
COD. FL002 Chocolate covered candied lemon strips 150 g (5,3 oz.)	6
COD. FR101 Chocolate covered Sour Cherries 150 g (5,3 oz.)	6

Size 19.8x14x3.5 (h) cm.

# FRUIT CHOCOLATE COVERED

FIGS/GINGER/DATES



FR103

FL105

FL104

DESCRIPTION	PIECES PER BOX
COD. FR103 Chocolate covered Figs 150 g (5,3 oz.)	6
COD. FR104 Chocolate covered Dates 150 g (5,3 oz.)	6
COD. FR105 Chocolate covered Ginger 150 g (5,3 oz.)	6

Size 19.8x14x3.5 (h) cm.

## NEW PRODUCTS

### MINI FIGS

The sweetness of Domori chocolate meets the soft fleshiness of Mediterranean figs. An irresistible balance of sweetness and persistence.

### GINGER

With its spicy citrus notes, the ginger anticipates the inebriating wave of the dark chocolate flavours, for a doubly surprising explosion of flavour.

### DATES

The sweet softness of Medjoul dates, known as "nature's sweets", meets the rounded flavour of Domori dark chocolate.

# MAXI GIANDUJOTTO

A GREAT GIANDUJOTTO  
FOR A GREAT TRADITION.



GD0110

250 GRAMMES OF PURE SEDUCTION. THE ORIGINAL DOMORI GIANDUJOTTI RECIPE, WITH PGI PIEDMONT HAZELNUT PASTE AND FINE CACAO, IN A FORMAT THAT WON'T GO UNNOTICED. OFFERED IN THE CLASSIC GOLD FOIL WRAPPING, DECORATED WITH AN ELEGANT RIBBON.

DESCRIPTION	PIECES PER BOX
Maxi Giandujotto (foil wrapped with ribbon) 250 g (8,8 oz.)	12
Size 13.5x5x7 (h) cm.	

# MAXI CREMINO

300 GRAMMES OF VOLUPTUOUSNESS,  
WHEN YOU NEED MAXIMUM FLAVOUR.



CM0110

THE CREMINO RECIPE IS DOMORI'S EXTRAORDINARY BLEND OF FINE CACAO, FLEUR DE SEL AND PGI PIEDMONT HAZELNUT IN THREE LAYERS OF VELVETY PLEASURE. THE SIZE, ON THE OTHER HAND, WAS DESIGNED BY REAL CHOCOLATE ENTHUSIASTS.

DESCRIPTION	PIECES PER BOX
Maxi Cremino (foil wrapped with ribbon) 300 g (10,5 oz.)	8
Size 8x8x4.5 (h) cm.	



# SINFONIA n.9

ALL THE PLEASURE OF  
DOMORI CHOCOLATE  
IN A PRESTIGIOUS  
PACKAGE.

RG012



THE MASTERPIECES OF THE TURIN MAISON  
IN THEIR DIFFERENT FORMATS:  
NAPOLITAINS (CRIOLLO, D-FUSION, SINGLE ORIGINS),  
CREMINI (CLASSIC, PISTACHIO, ORANGE)  
AND GIANDUJOTTI (CLASSIC, CRIOLLO, COFFEE).

DESCRIPTION	PIECES PER BOX
Sinfonia n.9 (16 Criollo Napolitains, 16 D-Fusion Javagrey Napolitains, 16 Single Origins Arriba Napolitains, 8 Classic Giandujotti, 8 Criollo Giandujotti, 8 Coffee Giandujotti, 9 Classic Cremini, 9 Pistacchio Cremini, 9 Orange Cremini) net weight 705 g (24,8 oz.)	2
Size 29.6x27.6x2 (h) cm.	

# QUANTUM AND CHOCOLATE KNIFE

CHOCOLATE TO SCULPT AND MODEL  
WITH A NATURAL BAMBOO CHOPPING BOARD.



A BAR OF EXTRA-FINE CHOCOLATE, THE PROFESSIONAL KNIFE FOR CARVING CHOCOLATE SHAVINGS AND THE PURPOSE MADE WOODEN BOARD. A SPLENDID GIFT AVAILABLE IN FOUR VERSIONS: CLASSIC (IL70% BLEND DARK), MILK AND HAZELNUT, DARK AND ALMONDS 300 g BARS OR 500 g CREMINI.

DESCRIPTION	PIECES PER BOX
COD. GQ03003 Quantum IL70% BLEND dark 300 g (10,5 oz.) + chocolate knife + board	1
COD. GQ03004 Quantum milk chocolate and hazelnuts 300 g (10,5 oz.) + chocolate knife + board	1
COD. GQ03005 Quantum dark chocolate and almonds 300 g (10,5 oz.) + chocolate knife + board	1
COD. GQ03006 Quantum cremino 500 g (17,6 oz.) + chocolate knife + board	1

Size 34x24x4 (h) cm.



IL70% BLEND  
GQ03003



ILNOCCIOLATO  
GQ03004



ILMANDORLATO  
GQ03005



ILCREMINO  
GQ03006

# INFINITO

THE PERFECT COMBINATION OF DOMORI PRODUCTS IN A SINGLE, ENTICING PACKAGE.



NOW,  
PLEASURE LASTS  
EVEN LONGER

THE PACKAGE CONTAINS:

1 HAZELNUT QUANTUM 300 g

1 ALMOND QUANTUM 300 g

12 BARS, 25 g each:

- 3 CRIOLLO 70% / Chuao / Canoabo / Porcelana

- 3 SINGLE ORIGINS 70% / Apurimac / Sur del Lago / Sambirano

- 2 IL70% BLEND

- 1 IL100% BLEND

- 3 D-FUSION / Praline / Cappuccino / Javagrey

1 HAZELNUT DRAGÉES 50 g

8 BOXES OF NAPOLITAINS:

- 2 CRIOLLO

- 3 SINGLE ORIGINS

- 3 D-FUSION

2 BLACK TRUFFLE CUBES 84 g

1 WHITE TRUFFLE CUBE 84 g

1 BAG OF MILK CHOCOLATE GIANDUJOTTI 100 g

THE BOOK "In search of lost cacao"

BY GIANLUCA FRANZONI



RG010

PLEASURE IS INFINITE.  
AN UNCONTAINABLE PASSION FOR CHOCOLATE. THE IMMENSE RICHNESS  
OF AROMATIC NOTES. THE ENDLESS PERSISTENCE OF FLAVOUR.

DESCRIPTION	PIECES PER BOX
Box of Domori Infinito (Quantum, bars, dragées, napolitains, cremini, giandujotti) net weight 1,395 g (49,2 oz.)	1
Size 29x29x10 (h) cm.	

# PRÊT À PORTER

TEMPTATION WITHIN EASY REACH FROM THE SURPRISING FLAVOUR OF OUR GIANDUJOTTI TO THE SOFT GIANDUJA HEART OF THE CREMINI, FROM THE VELVETY PERSISTENCE OF BLACK AND WHITE TRUFFLES TO THE DELICIOUS FLAVOUR OF OUR PREMIUM CUNEESI, THROUGH TO THE RICH TASTE OF THE DELIZIE ALLA NOCCIOLA. PAMPER YOURSELF WITH A SYMPHONY OF ASSORTED FLAVOURS.

CHP250



CHP350

DESCRIPTION	PIECES PER BOX
<p>COD. CHP250 Prêt à Porter 250 g (8,8 oz.)</p> <p>6 Classic Giandujotti, 4 Classic Cremini, 5 Truffles (2 white and 3 black), 1 Delizie alla Nocciola, 2 Rum and Chestnut Cuneesi</p> <p>Size 29.6x27.6x2 (h) cm.</p>	6
<p>COD. CHP350 Prêt à Porter 350 g (12,3 oz.)</p> <p>10 Classic Giandujotti, 6 Classic Cremini, 8 Truffles (4 white and 4 black), 1 Delizie alla Nocciola, 2 Rum and Chestnut Cuneesi</p> <p>Size 9.5x8 h 30 cm</p>	6



# NAPOLITAINS

## SINGLE ORIGINS

### SMALL BOX

AN HARMONIOUS COMBINATION OF A RANGE OF DIFFERENT CHOCOLATE PERSONALITIES IN A PERFECTLY DESIGNED BOX OF SINGLE ORIGINS NAPOLITAINS. AN EXTRAORDINARY COLLECTION IN A NUTSHELL. TO TAKE WITH YOU ANYWHERE.



CFN02

PRODUCT DESCRIPTION	PIECES PER BOX
COD. CFN02 Small box of Single Origins Napolitains 6 Apurimac Napolitains 6 Arriba Napolitains 6 Sur del Lago Napolitains 6 Teyuna Napolitains 6 Sambirano Napolitains 6 Morogoro Napolitains Net weight 169 g (5,9 oz.)	10

Size 11x7.9 h 4.2 cm

# GIANDUJOTTI

## SMALL BOX

AN ASSORTMENT OF SMALL PLEASURES. GIANDUJOTTI, THE UNIVERSAL SYMBOL OF THE ART OF CHOCOLATE-MAKING IN TURIN, IN CLASSIC AND MILK CHOCOLATE VERSIONS. SMALL PEARLS FOR THE PALATE. TO ENJOY ONE BY ONE.



CFG01

PRODUCT DESCRIPTION		PIECES PER BOX	
COD. CFG01 Small box of milk or classic Giandujotti		10	
8 Classic Giandujotti	16 Giandujotti		
8 Milk chocolate Giandujotti			
Net weight 147 g (5,1 oz.)			
Size 11x7.9 h 4.2 cm			

# TRUFFLES

## SMALL BOX

SIX PLEASURES IN A SINGLE SMALL BOX. ALL THE SOFT SWEETNESS OF DOMORI CHOCOLATE BLACK TRUFFLE. OUR LITTLE SECRET, JUST FOR YOU.

CFT03



PRODUCT DESCRIPTION	PIECES PER BOX
COD. CFT03 Small box of Truffles 6 Black Truffles Net weight 78 g (2,7 oz.)	10
Size 11x7.9 h 4.2 cm	

# NAPOLITAINS

## MEDIUM BOX

CRIOLLO

STATE OF THE ART PLEASURE. THE QUINTESSENCE OF CRIOLLO, ABSOLUTELY THE MOST PRECIOUS VARIETY OF CACAO IN THE WORLD, IN A NAPOLITAINS VERSION. THE NON PLUS ULTRA FOR TRUE CHOCOLATE LOVERS.



CFN04C

#### PRODUCT DESCRIPTION

COD. CFN04C Medium box of Criollo Napolitains 6x9  
54 Napolitains: 18 Criollo 100%, 6 Puertofino, 6 Puertomar,  
6 Canoabo, 6 Porcelana, 6 Chuao, 6 Javablond.  
Net weight 253 g (8,9 oz.)

#### PIECES PER BOX

4

Size 15.5x15.5 h 5 cm



# GIANDUJOTTI

## MEDIUM BOX

CRIOLLO

ELEGANCE, PERFECTION, PLEASURE. THE MOST PREMIUM VERSION OF GIANDUJOTTI, CREATED USING EXTRA-FINE CRIOLLO CACAO. GRANT YOUR WISH EVERY SINGLE DAY.



CFG03

PRODUCT DESCRIPTION	PIECES PER BOX
COD. CFG02 Medium box of Criollo Giandujotti 54 Giandujotti - Net weight 497 g (17,5 oz.)	4
Size 15.5x15.5 h 5 cm	

# GIANDUJOTTI MIXED

## MEDIUM BOX

A SELECTION OF PURE SEDUCTION. GIANDUJOTTI, THE UNIVERSAL SYMBOL OF THE ART OF CHOCOLATE-MAKING IN TURIN, IN CLASSIC AND MILK AND COFFEE VERSIONS. A COMPLETE PLEASURE FOR TRUE DOMORI CHOCOLATE LOVERS.



CFG02

### PRODUCT DESCRIPTION

COD. CFG02 Medium box of assorted Giandujotti  
18 Milk Giandujotti  
18 Coffee Giandujotti  
18 Classic Giandujotti  
Net weight 497 g (17,5 oz.)

### PIECES PER BOX

4

Size 15.5x15.5 h 5 cm

# DRAGÉES MIXED

## MEDIUM BOX

ALL THE ELEGANCE AND EXCELLENCE OF DOMORI. SOFT FRUITS, NUTS AND SPICES COVERED IN FINE DOMORI CHOCOLATE, IN A PERFECTLY-DESIGNED PACKAGE. A SPELL TO BIND THE MOST DEMANDING PALATES.



CFD01

### PRODUCT DESCRIPTION

COD. CFD01 Medium box of assorted Dragées 6X50 g (1,7 oz.)  
chocolate covered hazelnuts, sour cherries, raisins, coconut, orange and ginger.  
Net weight 300 g (10,58 oz.)

### PIECES PER BOX

4

Size 15.5x15.5 h 5 cm

# VINTAGE BOX

THE HISTORY AND PASSION OF DOMORI, CLOSED IN AN ELEGANT WOODEN CASKET. THE WARM COLOURS RECALL THE SOFT TONES OF THE CRIOLLO CHOCOLATES HIDDEN INSIDE, A PRECIOUS SELECTION OF CANOABO, PUERTO FINO AND PUERTO MAR. HISTORIC CHOCOLATES, DESTINED TO MAKE HISTORY.



RG019V

## PRODUCT DESCRIPTION

COD. RG019 Vintage Box

\_12 bars 25 g each (0,8 oz.)

## PIECES PER BOX

1



# DOMÒRUM

A LIQUOR MADE BY INFUSING THE BEST CRIOLLO CACAO WITH WINE SPIRIT,  
AGED BY AT LEAST 5 YEARS.



DMR01

## PRODUCT DESCRIPTION

COD. DMR01 Domorum 500ml

## PIECES PER BOX

3





# DOMORI

CACAO CULTURE

DOMORI



CACAO CRIOLLO 70%  
**Porcelana**

DARK CHOCOLATE

Net wt. 0.88 oz. (25g)

DOMORI



CACAO CRIOLLO 70%  
**Chuao**

DARK CHOCOLATE

Net wt. 0.88 oz. (25g)

DOMORI



CACAO CRIOLLO 70%  
**Guasare**

DARK CHOCOLATE

Net wt. 0.88 oz. (25g)

DOMORI



CACAO CRIOLLO 70%  
**Puertomar**

DARK CHOCOLATE

Net wt. 0.88 oz. (25g)

DOMORI



CACAO CRIOLLO 70%  
**Javablond**

DARK CHOCOLATE

Net wt. 0.88 oz. (25g)

DOMORI



CACAO CRIOLLO 70%  
**Chuao**

DARK CHOCOLATE

Net wt. 0.88 oz. (25g)

DOMORI



CACAO CRIOLLO 70%  
**Canoabo**

DARK CHOCOLATE

DOMORI



CACAO CRIOLLO 70%

DOMORI



CACAO

# SALES POINT MATERIALS

PRACTICAL AND ELEGANT TOOLS DESIGNED TO DISPLAY  
DOMORI PRODUCTS AT THEIR BEST IN SALES POINTS.

# PREMIUM DISPLAY

12 DOMORI BARS  
IN A SINGLE GLANCE.

ESP7202



## DESCRIPTION

Bars display

Size 40x23x42 (h) cm.



# BARS DISPLAY

PRACTICAL AND FLEXIBLE.  
MINIMALIST ELEGANCE THAT FITS ANY STYLE.



ESP7201

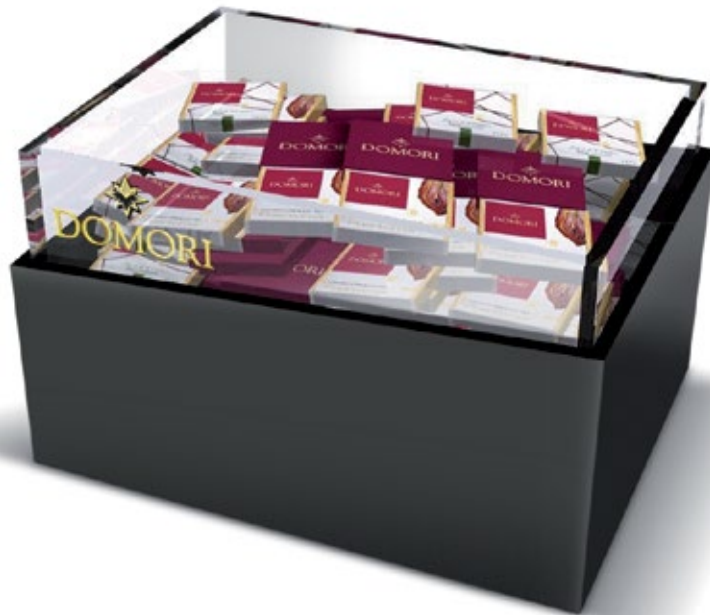
## DESCRIPTION

Bars display

Size 32x40x27 (h) cm.

# BOULE FOR LOOSE CHOCOLATES

A UNIVERSAL DISPLAY UNIT FOR PRESENTING THE PRODUCT EFFECTIVELY AND STIMULATING IMPULSE BUYING.



MPV02

DESCRIPTION	PIECES PER BOX
COD. MPV02 Boule for loose chocolate Size: 15,2x22,3x12 (h) cm.	1
Size 18x12x28.5 (h) cm.	

# SHOPPING BAG

WITH A CLEAR DOMORI STYLE.



DESCRIPTION	PIECES PER BOX
COD. SHOPDL Shopping bag deluxe Size: 6x21x30 (h) cm.	6
COD. SHOPDLS Shopping bag deluxe small Size: 26x12,2x23 (h) cm.	6



# DOMORI

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gruppo illy

The photos contained in the folder are designed purely to illustrate the product descriptions.