



cioccolato d'autore



Re Giorgio



Selection 2022



Welcome to the realm of real Turin Chocolate

Re Giorgio Cioccolato presents its exclusive Selection 2022.

A world made of genuine love and passion for real Turin Chocolate, which is offered here to you and your customers in all its wonderful variety. Re Giorgio in the national and international chocolate scene is much more than a new brand: it is brand new idea.

A brand that combines the highest expression of the oldest Turin chocolate art with the mission of bringing innovation by offering increasingly sophisticated flavours and combinations to surprise a more demanding clientele every day. A clientele that first of all seeks wonder and a surprising explosion of flavours in chocolate.



The constant search for excellence

A true Master Chocolatier stands out for his ability to choose the finest cocoa beans. Re Giorgio, Roaster and Master Chocolatier, selects the highest quality raw material from the best plantations around the world. With the same care he compares and chooses all the other ingredients of his creations, paying close attention to all stages of production. If you allow us, we give you some advice: taste them all, Re Giorgio's delights, before offering them to your customers.

You will enter into a magical harmony with them, to introduce them to a world of sublime emotions and pleasures. And they will be grateful to you.

Pralines



ARANCINO FONDENTE

Candied Sicilian orange peel, covered with dark chocolate.



BON BON AL RUM

Soft ganache cream with rum base, between two meringue wafers.



CONCA D'ORO

54% dark chocolate with a heart of milk and white chocolate and candied orange peel.



PRALINA AL COCCO

Milk or dark chocolate, with a heart of white chocolate, almond and coconut.



CREMINO

Three layers of pleasure in infinite variables: from Gianduja to coffee, from orange to pistachio, from nougat to brittle.



CUPOLETTA ALLA NOCE

54% dark chocolate, with dark or milk chocolate heart and walnut grains.



DIAVOLETTO ALLO ZENZERO

High-quality candied ginger, covered with dark chocolate.



DRAGÈE

Piedmont hazelnut, covered with 54% dark chocolate.



FASCINO CROCCANTE

Dark or milk chocolate, filled with chopped almonds and hazelnuts.



GIANDUIOTTO ESTRUSO

The oldest recipe: chocolate and hazelnut, laid naturally not in a mold but on a plate.



GIACOMETTA

Chocolate and hazelnut in the most classic praline, the traditional modeled gianduiotto.



GIORGIO E BRUNA

Giorgio: 54% dark chocolate in the shell and in the cream inside, aromas of dried fruit.
Bruna: milk chocolate shell, milk and white chocolate base interior with crunchy grains and fruity aromas.



GUSTAVO

Alcoholic praline covered with Gianduja, heart with scents of mountain herbs.



LINGOTTINO

Dark or milk chocolate shell, filled with fine liqueurs.



NAPOLITAIN

A thin layer of pleasure. Dark 70%, 54%, milk, with or without filling.



OPERA

Dark or milk chocolate, with various fillings: pistachio, milk cream, milk and dark base with chopped almonds, liqueur.



QUADROTTO COLORATO

Dark chocolate shell, caramel heart, dark cream, hazelnut or Piedmontese liqueur.



RISOLATTE

Dark chocolate heart with caramelized puffed rice, covered with milk chocolate.



STELLA CROCCANTE

Dark or milk chocolate,
with chopped almonds
and hazelnuts.



TARTARUGA

High-quality Piedmont
hazelnuts, covered with
dark or milk chocolate.



TORRONCINO

Heart of classic Piedmont
nougat, covered with dark
chocolate.



Assortments

Mixed pralines

Wonder is mixing pleasures

Re Giorgio Cioccolato has a secret: the contrast of flavours that becomes harmony. And the same harmony that arises from the meeting of the most sought-after raw materials is what gives each assortment a special soul, designed to show the path of ecstasy to real chocolate's lovers.

Re Giorgio Cioccolato Mixed Pralines is offered in packs and boxes of various formats and sizes, within which the mixing of pralines is never accidental. From the tradition of the Cremino to the royalty of the extruded Gianduiotto, from the walnut of Cupoletta to the almonds and hazelnuts of Stella Croccante, from the enveloping flavour of Risolatte to the vaguely exotic taste of the Conca D'oro: each combination is refined, studied, wanted to offer an oasis of pleasure that prolongs the tasting time indefinitely.





ART 01
ballotin

Mixed pralines
495 g

ART 02
acetate

Mixed pralines
20 g 2 pz



ART 04
case

Mixed pralines
78 g 8 pz



ART 03
quadrotto
(little square box)

Mixed pralines
45 g 4 pz



ART 05
small box

Mixed pralines
290 g 29 pz

ART 06
medium box

Mixed pralines
420 g 43 pz

ART 07
big box

Mixed pralines
665 g 67 pz

MIXED ASSORTMENT: Conca d'oro, assorted flavour Cremino, colored dark chocolate Quadrotto, extruded Gianduiotto, walnut milk Cupoletta, walnut dark Cupoletta, Stella croccante, Risolatte.

Gianduiotti

Royal Tradition from Turin

A classic, it seems. But the value of the classics is in their vitality projected into the future. Re Giorgio's Gianduiotti are born from the encounter between the chocolate obtained from the strictest selection of cocoa beans and the queen of hazelnuts, the Piedmont hazelnut.

Created according to the oldest and most faithful recipe of the Turin chocolatier, they give each taste a new and always different emotion. Our Extruded Gianduiotto boxes offer, produced by pouring the dough directly onto a plate rather than into the mold, for a softer and more diffused perception. In addition, an assortment of modeled gianduiotti: classic, Giacometta with honey, praline, rum and chestnut. Finally, a pairing between Gianduiotto Estruso and Cremino, another traditional champion, in its classic versions, with orange, pistachio and nougat.





ART 08
small box

Extruded Gianduiotti
190 g 20 pz

ART 09
medium box

Extruded Gianduiotti
345 g 36 pz

ART 10
big box

Extruded Gianduiotti
470 g 49 pz



ART 14
small box

Extruded Gianduiotti
and mixed Cremini
220 g 22 pz

ART 15
medium box

Extruded Gianduiotti
and mixed Cremini
370 g 36 pz

ART 16
big box

Extruded Gianduiotti
and mixed Cremini
500 g 49 pz

CREMINI ASSORTMENT: orange, classics, pistachio and nougat.

Gran selezione del Re

The privilege of an unequalled emotion

An exclusive package with the most authentic Re Giorgio's treasures. The Extruded Gianduiotto, with its enveloping note of pleasure that remains in the taste and in the heart. Cremini assorted in an infinity of variables, from Gianduja to coffee, from orange to pistachio, from nougat to brittle. And then Gustavo, a heart of ganache with precious essences of mountain herbs, enclosed in a superlative covering of Gianduja. Alongside the Extruded Gianduiotto and the Cremino, Gustavo adds a burst of emotions that comes from the authentic spirit of our Alps: the force of the wind and the austere profile of our peaks, softened by the refined and delicate shell that recalls the rolling hills of the Langhe. There is the whole soul of Piedmont, in the Grand Selection of the King. A royal soul.





ART 17
big box

Extruded Gianduiotti,
mixed Cremini and
mountain herbs Gustavo
610 g 58 pz

Dark chocolate selection

Delicate intensity that conquers

Generous, intense, austere. Re Giorgio's dark chocolate takes shape in a selection of varieties dedicated to those who aim for the essence of pleasure and taste, with exclusive combinations that enhance every variation of note. In the packages of various formats of his Dark Selection, Re Giorgio offers all the variety of his special crown of delights. From Opera with almond or nougat and pistachio filling to Cupoletta with peanut butter, walnut, coffee, cinnamon; from Lingottino - filled with rum and chestnut - to Fascino stuffed with chopped almonds and hazelnuts; from Coconut, with the heart of white chocolate, almond and coconut cream, to Quadrotto, with its greedy fantasy of colors but above all with its filling of caramel, or of dark cream, hazelnut or Piedmontese liqueur.





ART 18
small box

Mixed dark pralines
200 g 24 pz

ART 19
medium box

Mixed dark pralines
340 g 36 pz

ART 20
big box

Mixed dark pralines
460 g 48 pz

DARK CHOCOLATE ASSORTMENT: Almond Opera, Nougat and Pistachio Opera, Peanut Butter Cupoletta, Full Lingottino, Rum and Chestnut Lingottino, Walnut Cupoletta, Coffee Cupoletta, Fascino Dark Chocolate, Colored Quadrotto, Coconut Praline.

Milk chocolate selection

The pleasure of an enveloping flavour

Playful, warm, superb in its exuberance. Re Giorgio offers his milk chocolate in a series of assortments designed to enhance every note of flavour. Opera, Lingottino, Cupoletta and Cocco are offered here in their milk version, which envelops each combination in perfect harmony, marrying now with rum and chestnut, now with cinnamon, or with coffee, coconut, almond, nougat and pistachio. Together with them, here is Stella Croccante, milk chocolate with chopped almonds and hazelnuts. Delicate but intense, to bring out all the sweetness of the caramel. Crunchy, yes, but above all a star that illuminates the special Re Giorgio Milk Selection.





ART 21
small box

Mixed milk pralines
250 g 25 pz

ART 22
medium box

Mixed milk pralines
355 g 38 pz

MILK CHOCOLATE ASSORTMENT: Almond Opera, Nougat and Pistachio Opera, Full Lingottino, Walnut Cupoletta, Coconut Praline, Stella Croccante, Risolatte.

Alcoholic selection

The authentic spirit of chocolate

Re Giorgio's Alcoholic Selection allows you to choose between different format boxes, with an assortment that combines the fine King Giorgio chocolate, dark or milk, with the intense emotion of selected liqueurs. Lingottino is offered in all its fantastic versions, from vermouth to limoncello, from rum to the finest Piedmontese and Italian liqueurs. Gustavo instead enhances his ganache with precious essences of mountain herbs, enclosed in a superlative covering of Gianduja.





ART 23
small box

Mixed alcoholic pralines
230 g 25 pz

ART 24
medium box

Mixed alcoholic pralines
350 g 37 pz

ART 25
big box

Mixed alcoholic pralines
460 g 50 pz

ALCOHOLIC ASSORTMENT: Lingottino with limoncello, Gustavo with alpine herbs, Lingottino with San Simone liqueur, Lingottino with Strega liqueur, Lingottino with rum and chestnut, Lingottino with Vermuth.



ART 26
quadrotto
(little square box)

Gustavo with mountain herbs
45 g 4 pz

ART 27
case

Gustavo with mountain herbs
85 g 8 pz



ART 28
medium box

Gustavo with mountain herbs
470 g 49 pz

Ovetti Selection

Joyful fantasy

Re Giorgio's Ovetti, little chocolate eggs, are presented in their gaudy garments, never banal and always bearers of a vital force that contaminates. But above all they are offered to lovers of the most selected chocolate by giving all their richness and variety: dark chocolate, milk chocolate, dark chocolate and Gianduja, dark chocolate and pistachio, coffee, rum and chestnut.

Because every Easter is special, at Re Giorgio's court.



ART 29
case

Mixed Ovetti
80 g 7 pz



ART 30
small box

Mixed Ovetti
280 g 30 pz

ART 31
medium box

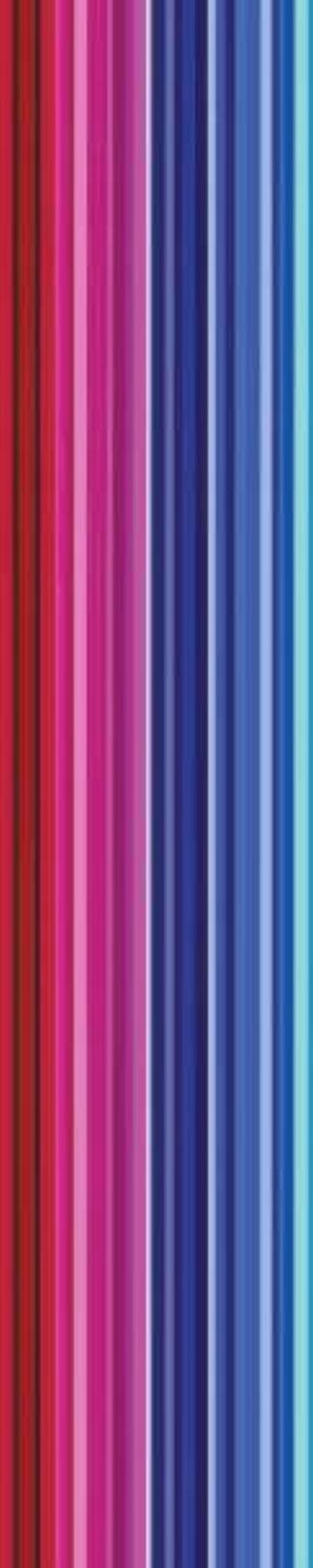
Mixed Ovetti
400 g 42 pz

ART 32
big box

Mixed Ovetti
600 g 56 pz



OVETTI ASSORTMENT: rum and chestnut, dark chocolate, milk chocolate, milk chocolate and milk cream, dark chocolate and giandua, dark chocolate and pistachio, dark chocolate and coffee.



Millerighe Collection

Where taste becomes art

Re Giorgio Cioccolato's Millerighe Collection offers prestigious artistic packages that contain all his creative spirit.

Millerighe or, rather, over the top? You do, because here too the explosive force of Re Giorgio is manifested: always offering something that goes beyond, expressing one's creativity with an unexpected packaging, enhancing the innovation of one's signature chocolate with a new image, offering packages with which the box-object survives the content and becomes a piece of furniture or a collector's item. The heart, of course, is Re Giorgio's one. Millerighe packs in fact contain an assortment of the most varied creations of Re Giorgio Chocolate: from Quadrotto to Cremino, from Conca d'Oro to Extruded Gianduiotto, from Cupoletta to Stella Croccante and Risolatte.



ART 33
Millerighe RAINBOW small box

Mixed pralines
500g 50 pz

ART 34
Millerighe RAINBOW medium box

Mixed pralines
800g 80 pz

MIXED ASSORTMENT: Conca d'oro, Various Cremino, Colored Quadrotto, Extruded Gianduiotto, Walnut milk chocolate Cupoletta, Walnut dark chocolate Cupoletta, Stella croccante, Risolatte.



ART 35
Millerighe BLUE small box

Mixed pralines
500 g 50 pz

ART 36
Millerighe BLUE medium box

Mixed pralines
800 g 80 pz



ART 37
Millerighe PINK small box

Mixed pralines
500 g 50 pz

ART 38
Millerighe PINK medium box

Mixed pralines
800 g 80 pz



ART 39
Millerighe YELLOW small box

Mixed pralines
500 g 50 pz

ART 40
Millerighe YELLOW medium box

Mixed pralines
800 g 80 pz

Chocolate bars

*Geometric perfection:
all the pleasure here and now*

The variety is practically unlimited: dark 54%, 70%, 85% and 100%, milk, Gianduja, raspberry, strawberry, with puffed rice, whole hazelnuts, dried fruit, dried figs. Single origin chocolate or in the characteristic Re Giorgio's blend, always obtained from the rigorous selection of the best cocoa beans from different parts of the world. A variety that is also repeated in the multiplicity of formats, conceived for the most varied occasions but above all to always offer the most intense pleasure. Because breaking a Re Giorgio's choco-bar is a special ritual, at any time of the day.





ART 41
54% dark chocolate bar
15g



ART 42
Milk chocolate bar
15g



ART 43
54% dark chocolate with dried fruit bar
60g

ART 44
54% dark chocolate with almond
60g

ART 45
54% dark chocolate with walnut
60g

ART 46
54% dark chocolate with pistachios
60g

ART 47
54% dark chocolate with hazelnut
60g



ART 48
CENTO G
54% dark chocolate bar
100g

ART 49
CENTO G
70% dark chocolate bar
100g



ART 50
85% dark chocolate bar
100g

ART 51
CENTO G
milk chocolate bar
100g

ART 52
MIXED LOOSE ASSORTMENT
2 Kg

ART 53
MIXED EXTRUDED GIANDUIOTTI
1 Kg

ART 54
MIXED MOLDED GIANDUIOTTI
1 Kg



Chocolate cream

Crema del Re, one of a kind Queen

It is the queen of Chocolate creams, it is no coincidence that it is called "Crema del Re": delicate, pure, essential, natural and absolutely without preservatives. The most classic is made with Piedmont hazelnuts, but it is not the only one: Crema del Re is also with almonds, coffee, pistachio and a thousand other flavors. And then there is her, the Dark one, the purest dark chocolate. Inimitable in taste, unsurpassed in the pleasure she gives. In a teaspoon, all the happiness you can imagine, all to be spread.



ART 55

DARK cream

Dark chocolate cream
with 50% hazelnut
250g jar



ART 56

GENTILE cream

Piedmont hazelnut
cream
250 g jar



ART 57

PISTACCHIO cream

50% Pistachio cream
250 g jar



ART 58

CAFFE' CREAM

Dark chocolate with
coffee cream
250 g jar



Macarons

The explosion of colors that surprises

Re Giorgio's Macarons are an explosion of colors. Not just to the eye: to the taste. The eye color is obvious, but to sublimate a color the taste requires a superfine palate and, above all, a special flavor.

Re Giorgio's Macarons have the color of life, joy, ecstasy. They are not the colors that are seen: they are those that explode at the first bite, are discovered by closing the eyes to prolong the sensation of pleasure and remain forever in the memory. Based on almond flour and with various fillings, also customizable. But above all with a very delicate crust and shell, which once broken release happiness. Not all Macarons are like that. Those of Re Giorgio yes they are.





ART 60
12 assorted Macarons
pack

ART 61
24 assorted Macarons
pack

MACARONS ASSORTMENT: licorice, gianduia, dark chocolate, pistachio, lemon, salted
caramel

Icecream

Royal shivers

Re Giorgio Cioccolato Ice Cream is born from the constant collaboration, in the same laboratory, of the best Master Chocolatiers and the most creative Master Ice Cream makers. Because Re Giorgio's ice cream is not simply ice cream designed by a new brand: it is a choice consistent with the love of Re Giorgio for his creations is a new ice cream, revisited by Re Giorgio's experience, where the pleasure of the finest Italian chocolate mixes with the knowledge of the innovative Turin chocolatier art. The result is a unique ice cream, proposed in its essence which is also its only real purpose: to offer you and your customers a new, strong, conquering emotion. Whether it's ice cream with creams or seasonal fruit, Re Giorgio's goal is the sublimation of flavors that cannot be forgotten.





ICE CREAM TUB 5 kg

ART 62 CHOCOLATE

ART 63 LEMON

ART 64 STRAWBERRY

ART 65 PISTACHIO

ART 66 MILK CREAM

ART 67 HAZELNUT

ART 68 VANILLA CREAM

ART 69 *GIANDUJA*

Modern single-portion cakes

Variety of flavours, colours, pleasures

Could these spectacular single-portion cakes be missing in the continuous creative activity of Re Giorgio Cioccolato? Obviously not!

It is a natural and inevitable process, when the most expert Turin chocolate tradition meets the magic of cake design.

A cake design, we would dare to say, prêt-à-porter: delicious single-portion creations to surprise those we love or to give ourselves a moment of pleasure all to ourselves. Pleasure to the taste, to the touch and also to the eye, thanks to the fantasy of the sugar paste, for an infinite variety of colours and flavours.





ART 70
THREE CHOCOLATE MOUSSE
SINGLE-PORTION
(Dark chocolate, White chocolate,
Milk chocolate)

90 g



ART 71
RED BERRY CHEESECAKE
SINGLE-PORTION

95 g



ART 72
WHITE CHOCOLATE MOUSSE
AND SALTED PISTACHIO
SINGLE-PORTION

90 g



ART 73
MILK CHOCOLATE MOUSSE
AND SALTED CARAMEL
CREAM SINGLE-PORTION

90 g



ART 74
MERINGATA (meringue cake)
SINGLE-PORTION

90 g



ART 75
MODERN MIMOSA, CHATILLY
CREAM, LEMON GELEE AND
CHOPPED PINEAPPLE
SINGLE-PORTION

90 g



ART 76
STRAWBERRY-VANILLE-
MASCARPONE CREAM,
CHOPPED STRAWBERRY
SINGLE-PORTION

90 g

contacts



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