



Bologna, March 20th 2023

is the oldest chocolate factory in Italy and was founded in 1796. For more than 220 years and 7 generations the company has been producing its products using the best raw materials, still following the old recipes and traditional methods of processing:

The is the crown jewel of the company. The cremino has 4 layers, a gluten and lactose free recipe and it's made of almond and hazelnuts paste that, alternating, confer the cremino that creaminess and unique flavor. The secret of its creaminess is also enclosed in the amount of dried fruit of Italian origin: 45% .

Over the years, other recipes joined the classic Fiat cremino.

This is how the Dadino Fiat Special and the Dadino Fiat Granellati Mix are born.

The contains in the classic cubic box, 18 assorted cremini: the , the , three layers in which the sweet salt of Cervia contrasts the sweetness of the dough, and the , crispy caramel crystals combine with the unique taste of the cremino.

The contains 18 assorted creams: with paste and hazelnut grains, with paste and almond grains, with and pistachio paste.

Two exclusive boxes, an inimitable and irresistible temptation for the most greedy palates.