





## HOLIDAY CATALOG



### **CHRISTMAS IN ITALY**

**CHRISTMAS MARKET IN ITALY IS** 

280 (PANETTONE, PANDORO, **GIFT BASKETS, ETC...)** 

...OF WHICH **TORRONE/NOUGAT IS** 





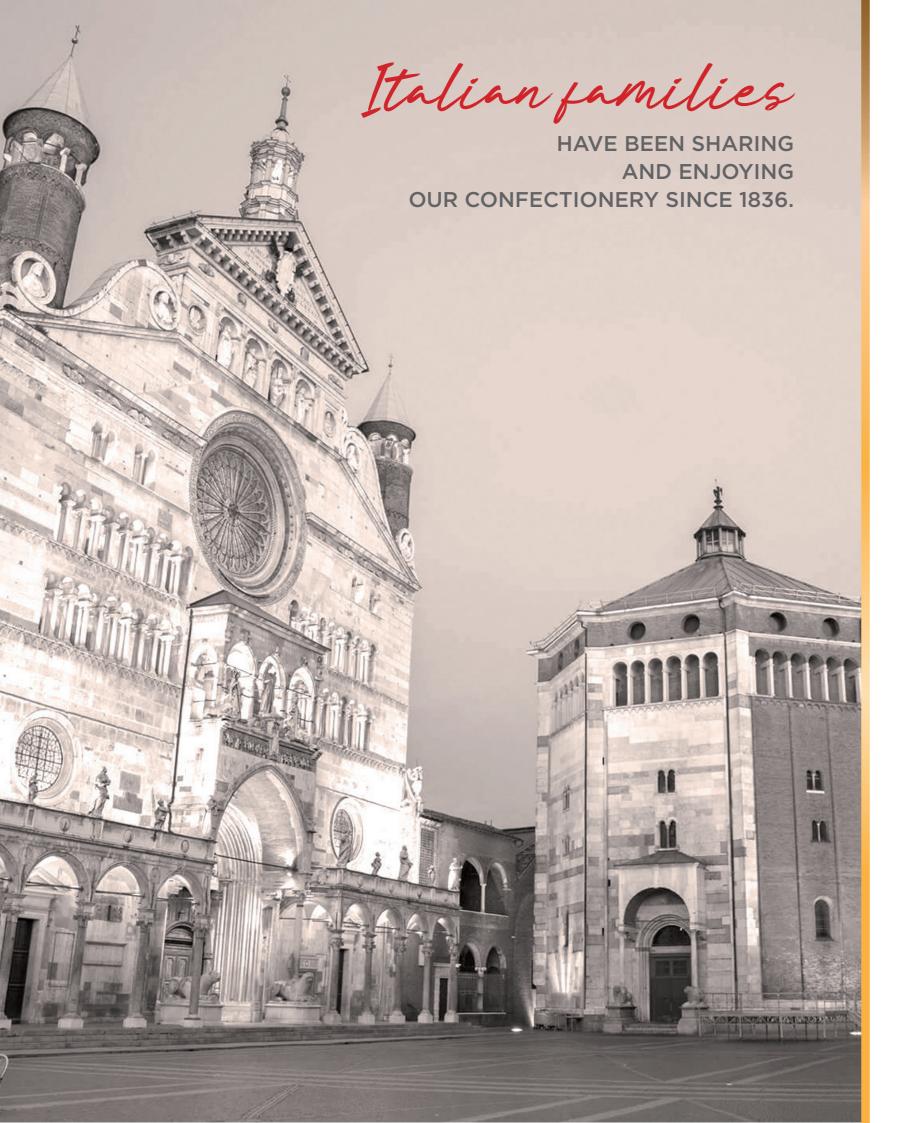
IS MARKET LEADER WITH

36.8% **MARKET SHARE** 





+2,8 ALWAYS GROWING 40 63 **TORRONE SALES DATA 2020** MIO€ 30 **TORRONE / NOUGAT MARKET IN ITALY** (HIGH RETAIL PROFITABILITY) 20 10 0





#### THE HISTORY OF TORRONE

We at Sperlari are proud to have Torrone as our **flagship product**, which we have been making for over 180 years with masterful skill and undisputed, acknowledged quality. Torrone is the pearl of the immense Italian gastronomic heritage and found across the globe as a Christmas treat.

Its origins can be traced back to ancient Arab traditions, from which it gradually spread to the whole of the Mediterranean basin, especially in Italy, where the history and fortunes of this nougat are inextricably linked to the city of Cremona.

It all began for the wedding between Bianca Maria Visconti, daughter of the Duke of Milan, and the Condottiero Francesco Sforza. The ceremony took place on 25th October 1441 and was the occasion for great celebrations: the confectioners of Cremona decided to join in by creating a new nougat in honor of the betrothed with a shape that recalled the bell tower of the city, known as the Torrazzo or Torrione. Hence the name torrone, by which the recipe is still called today.

Time went by and torrone continued to be a welcome gift. However, production methods were changing since they had to evolve in order to cope with the increase in consumption. From the apothecaries' workshops, torrone production moved to the first factories specialized in confectionery.

By the eighteenth century there were already twenty such factories in the Cremona area.





#### THE HISTORY OF SPERLARI

From celebrations to moments of everyday life, our biggest ambition is to **give people** little sweet and unique moments of happiness.

It all began in 1836, in a little shop in Via Solferino - in the centre of Cremona - a short walk from Piazza del Duomo.

Here **Enea Sperlari** combined a personal passion with a business idea: he started selling the two traditional Cremonese craft specialties: **torrone and mostarda** (a pickle made of candied fruit and mustard-flavored syrup). The artisan quality of his creations won over the entire city, and not only: it is said that composer Giuseppe Verdi used to visit Cremona to stock up on his specialties.

The Sperlari brand quickly became famous worldwide. But the historic little shop in Via Solferino, which has become part of Italian folklore, is still open today, selling its sweets to many Italian families just as it did 180 years ago.

Our history has been focused on continuing our growth with other great brands that have been founders of their category.

**Saila**, the original refreshing bean, master of licorice, was founded in 1937. **Galatine**, the unique and original milk tablet dates back to 1956. **Dietorelle**, the sugar-free candy was created in 1977 and still a leader with its 100% vegan and sugar free wide range.

Sperlari is synonymous with emotions, sharing and of course sweetness. A brand with a rich and varied product range and an unshrinking focus on innovation.

Besides our Christmas specialties, our sweets and chocolates are also year-round treats for those with a sweet tooth.



## BY FAR, NR.1 SEASONAL BRAND IN ITALY

### **POINT OF SALES**



















TV ADS

OOH AND STATION DOMINATION

MILAN



### **OUR HEROES: TORRONE AND CHOCOLATE**

## TORRONE: A TYPICAL ITALIAN PRODUCT DURING CHRISTMAS SEASON,

INEXTRICABLY LINKED TO ANCIENT TRADITIONS
OF THE MEDITERRANEAN SEA AREA.

TORRONE IS A SIMPLE RECIPE (DRIED FRUITS, SUGAR, HONEY AND EGG WHITE) AND IT IS VERY WELL KNOWN AND APPRECIATED BY ITALIAN, SPANISH AND ARABIC COMMUNITIES.

## ZANZIBAR: ICONIC CHOCOLATE BAR ENRICHED WITH WHOLE CRUNCHY HAZELNUTS INSIDE.

THE HIGH QUALITY CHOCOLATE AND THE FULL HAZELNUTS
MAKE ZANZIBAR ONE OF THE MOST APPRECIATED
SPERLARI PRODUCTS IN ITALY.

(ZANZIBAR IS #1 SKU FOR VALUE SALES IN OUR SEASONAL ASSORTMENT).



## ASSORTMENT HARD NOUGAT









#### **CLASSIC HARD NOUGAT W/ALMONDS**

Code	Size	PC by Case	CS/Pallet
15093	150g /5.29 Oz	24	105



#### **CLASSIC HARD NOUGAT W/HAZELNUTS**

Code	Size	PC by Case	CS/Pallet
15094	150g /5.29 Oz	24	105



#### **CLASSIC HARD NOUGAT W/ALMONDS**

Code	Size	PC by Case	CS/Pallet	
15105	250g /8.81 Oz	18	77	



#### **CLASSIC HARD NOUGAT W/HAZELNUTS**

Code	Size	PC by Case	CS/Pallet	
15116	250g /8.81 Oz	18	77	



#### **CLASSIC HARD NOUGAT W/HAZELNUTS**

Code	Size	PC by Case	CS/Pallet
15151	250g /8.81 Oz	18	95

**COVERED WITH DARK CHOCOLATE** 



#### **CLASSIC HARD NOUGAT W/ALMONDS**

Code	Size	PC by Case	CS/Pallet	
15180	250g /8.81 Oz	18	95	

**COVERED WITH DARK CHOCOLATE** 

## ASSORTMENT SOFT NOUGAT





#### SOFT NOUGAT W/ALMONDS

Code	Size	PC by Case	CS/Pallet
15068	150g /5.29 Oz	24	105
15015	250g /8.81 Oz	18	77



#### SOFT NOUGAT W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet
15063	150g /5.29 Oz	24	105
15124	250g /8.81 Oz	18	77



#### SOFT NOUGAT W/PISTACHIO

Code	Size	PC by Case	CS/Pallet
16210	200g /7.05 Oz	18	84



#### SOFT NOUGAT W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet	
15150	250g /8.81 Oz	18	95	

**COVERED WITH DARK CHOCOLATE** 





#### SOFT NOUGAT W/ALMONDS

Code	Size	PC by Case	CS/Pallet	
15153	250g /8.81 Oz	18	95	

**COVERED WITH DARK CHOCOLATE** 

### ASSORTMENT

### PREMIUM RECIPES AND GIFT BOXES





#### **SOFT NOUGAT W/ALMONDS 51%**

Code	Size	PC by Case	CS/Pallet
15426	100g /3.52 Oz	24	135



#### **MORBIDELLONE**

Code	Size	PC by Case	CS/Pallet	
16219	350g /12.34 Oz	6	32	





#### **GIFT BOX PREMIUM**

Code	Size	PC by Case	CS/Pallet
10248	417g /14.71 Oz	6	42



#### SOFT COCOA NOUGAT W/HAZELNUTS CRUMBLE

Code	Size	PC by Case	CS/Pallet	
16596	100g /3.52 Oz	24	135	



Code	Size	PC by Case	CS/Pallet	
16269	350g /12.34 Oz	6	32	

## ASSORTMENT CHOCOLATE





#### GIANDUJA CHOCOLATE W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet
15134	150g /5.29 Oz	24	105
15138	250g /8.81 Oz	18	90



#### GIANDUJA CHOCOLATE W/PRALINATED PISTACHIO

Code	Size	PC by Case	CS/Pallet	
16211	200g /7.05 Oz	18	105	







#### DARK CHOCOLATE W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet
16598	150g /5.29 Oz	24	105
15295	250g /8.81 Oz	18	90



#### DARK CHOCOLATE W/PRALINATED PISTACHIO

Code	Size	PC by Case	CS/Pallet	
16262	200g /7.05 Oz	18	105	



# VISIBILITY AND POINT OF SALES MATERIAL

OUR 5.29 OZ NOUGAT AND CHOCOLATE BARS ARE ALSO AVAILABLE
IN A SHELF-READY CASE - 12PCS PER CASE

THAT COULD BE EASILY STACKED TO CREATE SMALL DISPLAYS.







SHIPPER THAT MAXIMIZES THE VISIBILITY
OF ALL OUR 7.05 OZ AND 8.81 OZ BARS,
IT IS SHIPPED IN A CONVENIENT BOX,
EASY TO BUILD AND FILL.





IS PROUD TO PRESENT ITS NEW

## **CREMONELLI RANGE**

CHOCOLATE AND NOUGAT BITES: A SIMPLE, YET TIMELESS, RECIPE.

AN AUTEUR REINTERPRETATION OF A SEASONAL TREAT

IN A PROPOSITION FOR AN EVERYDAY PLEASURE.



### THE PERFECT CHOCOLATE FOR TODAY'S TRENDS:

## RESEARCH OF AUTHENTICITY

IN FOOD AND INGREDIENTS AS EVIDENCE OF QUALITY

## ENGAGEMENT OF SENSES:

MULTI-SENSORY FLAVORS AND
TEXTURES FOR A FULL EXPERIENCE.
EACH BITE BRINGS THE CONSUMER
A FULL SENSORY EXPERIENCE
THAT EXCEEDS THEIR
EXPECTATIONS.

## PREMIUM CHOCOLATE:

HIGH QUALITY INGREDIENTS, PROCESSING TECHNIQUES AND ORIGINS.

## THE ACCESSIBLE IMPORT QUALITY:

IMPORTED ITALIAN CHOCOLATE
TO MAKE ANY CHOCOLATE
OFFERING A COMPLETE CONSUMER
SHOPPING EXPERIENCE AND
CREATE A DESTINATION FOR
CHOCOLATE LOVERS FROM
ALL OVER THE WORLD

## ASSORTMENT CREMONELLI





#### MILK GIANDUJA CHOCOLATE BITES W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet	
16205	125g/4.40 Oz	6	105	





"the backlabel is a tribute to the original shop, still existing in Cremona...



#### DARK CHOCOLATE BITES W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet	
16230	125g/4.40 Oz	6	105	



#### SOFT NOUGAT BITES ENROBED W/DARK CHOCOLATE

Code	Size	PC by Case	CS/Pallet
16233	125a/4.40 Oz	6	105

#### SOFT CHOCOLATE NOUGAT BITES W/HAZELNUTS

Code	Size	PC by Case	CS/Pallet	
16252	125g/4.40 Oz	6	105	



### THE "MOSTARDA" FROM CREMONA



#### **CREMONA MOSTARDA (FRUIT PICKLE)**

THIS SWEET'N'SOUR SAUCE IS MADE FROM A CENTURIES-OLD, VESTIGE CREMONA RECIPE.

A MIXED SELECTION OF PAINSTAKINGLY
SELECTED FRUIT IS USED, COMING FROM
PRIME ITALIAN FRUIT-GROWING REGIONS,
WHICH IS THEN CANDIED AND SOAKED IN SUGAR
SYRUP LACED WITH ESSENTIAL MUSTARD OIL.

CREMONA FRUIT PICKLE CAN BE SAVOURED
ALL-YEAR ROUND AND WILL QUICKLY
AND EASILY BRIGHTEN UP A SIMPLE DISH
TURNING IT INTO A SOPHISTICATED
AND EXCEEDINGLY TASTY SPECIALITY.



#### CREMONA MOSTARDA (FRUIT PICKLE)

Code	Size	PC by Case	CS/Pallet
16234	560g/15.90 Oz	12	80 Cs/Pallet

#### **COMBINATIONS**

• WITH MEATS:

MIXED BOILED MEATS, MIXED GRILLS, TURKEY, CHICKEN AND GAME.

• WITH PORK MEATS:

COTECHINO, STEWING SALAMI, COOKED HAM.

• WITH CHEESE:

PARMIGIANO REGGIANO, GORGONZOLA, PROVOLONE, SWISS CHEESE, ASIAGO.