IL GERMOGLIO DI VOLPE & C.

Category: Bakery
business description: Founders Rossana Piana and Riccardo Volpe opened their first business after about ten years of training and experience in the pastry and baking industry. In 1988, "Il Germoglio," a family-run artisanal bakery and pastry shop, was founded in the center of Acqui Terme. Their selection of high-quality raw materials combined with the production capacity they had built up over the years allowed the business to expand.

Volumes increased, but care and craftsmanship continue to be the cornerstones of their quality products.

This is the shop for the lightest hand-rolled Grissini and Piedmontese breadsticks in general, which represent 80% of this bakery's production. They offer them with chocolate, chili pepper, rosemary, sesame, walnuts, hazelnuts, onions, and olives. But if you pass by, be sure to try their typical sweet specialties such as baci di dama, nocciolini, canestrelli, or kifferi made with sweet and bitter almonds and apricot kernels in chocolate, pistachio, coffee, and raspberry variations.
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Links

https://www.germogliodeisapori.it/