



marco granata

director

cose duci srls

<http://www.coseduci.it>

Bilateral Meetings

- **BUSINESS MEETINGS.** Please fill the cooperation profile

Description

The brand Cose Duci, born in the end of 2014 from the dream of three boys to savor the sweet Sicilian to the palates of the worldwide. The food, especially the desserts, told through the smells and flavors the history of every people. The Sicilian is a community forged by the lava of Etna and reinforced by hard work in the fields, the people of padron 'Ntoni and his fatigue at sea on trusted Providence. A people that has suffered various dominations, never really suffer them, keeping intact an indomitable spirit. What we offer, therefore, is not only a selection of fine sweets, but it is a journey to discover the places that represent us: we choose high-quality raw materials strictly as almond, hazelnut, pistachio and orange, just to be able to carry you on the highest peak of Mount Etna and make you feel the breeze of the Mediterranean that bathes our beloved island. Only with a bite, you can see Hephaestus in his forge, to witness the anger of Polyphemus to Ulysses, meet Hercules in her temple surrounded by almond and meet poets and musicians who have brought success to these places. With our desserts we tell an extremely ancient history, our history of Sicily. The main ingredient of the recipe that gave birth to things Duci is definitely our passion. A passion that runs through our blood and we have received as a gift for the luck to be born in this wonderful land expanse of sky and sea. The brand's mission is to represent things duci abroad the excellence of Sicilian pastry, focusing on different strengths, such as in particular the high quality, especially given the search for high-quality local raw materials, and meticulous attention the oldest Sicilian tradition. For this reason, we chose to follow a production process exclusively crafts, which not only guarantees quality, but allows for even greater impact than do the most authentic Sicilian tradition.

Organization Type

SMEs

Areas of Activities

Other sector related to the main topic of the event

Request

sweet Sicilian sales/distributor

sweet Sicilian. The process of artisanal production, eliminating additives and industrial preservatives, ensures that in our sweets there is nothing artificial. It is all authentic, genuine and without makeups, as very respectable Sicilian. The quality of the materials, that is rigorously local, allows those people who never had the opportunity to visit our

beautiful Sicily, to end up in orange tree fields, among blossom almond trees or among Bronte pistachio trees. The job of experienced pastry chefs makes sure that every bite is a trip of pleasure in this unique wonderland, that we have enclosed in many “Cose Duci”, sweet things.

Portfolio:

CREAM PISTACHIO; CREAM HAZELNUT; ALMOND CREAM; CHOCOLATE AND ALMOND BRITTLE; ALMOND BRITTLE; HAZELNUT BRITTLE; PISTACHIO BRITTLE; DRAGEES COFFEE WITH CHOCOLATE; DRAGEES ALMOND WITH CHOCOLATE; DRAGEES WITH ALMOND MILK CHOCOLATE; DRAGEES BROWN WITH DARK CHOCOLATE; DRAGEES HAZEL WITH MILK CHOCOLATE; DRAGEES PISTACHIO WITH DARK CHOCOLATE; DRAGEES PISTACHIO WITH MILK CHOCOLATE; DRAGEES RAISINS WITH CHOCOLATE; FRUIT MARTORANA; OLIVETTE SANT'AGATA CLASSIC; OLIVETTE SANT'AGATA DARK CHOCOLATE COVERED; ALMOND PASTE; PULP OF PISTACHIOS; CANDID ORANGE SKIN WITH CHOCOLATE

Keywords: food sweet siciliangoodness

Cooperation Requested

1. Sales / Distribution