

I NOCCIOLINI



Nocciolini are a Traditional [Agri-food Product \(P.A.T.\)](#) of the [Piedmont Region](#). Nocciolini di Chivasso are prepared exclusively by artisan production workshops in the town of the same name.

Small, tasty, overspread by the characteristic flavour of the 'Tonda Gentile' Piedmont hazelnut, Nocciolini are crunchy, crumbly, and crumble in your mouth, releasing the unmistakable taste of hazelnuts.

They match perfectly with coffee, zabaglione, [Erbaluce di Caluso](#) and Alta Langa (a rosé sparkling wine).

Today's Nocciolini are produced using processing, storage, and drying methods that respect the ancient 19th-century recipe, the same used by the creator, the local confectioner [Giovanni Podio](#).



Cavalier Nazzaro, Podio's son in law, introduced the tiny biscuits at the [Universal Exhibition in Paris in 1900](#), where he also received a certificate of merit. At the 1911 Turin Exhibition, he was awarded a patent with the related brand name. Vittorio Emanuele III, King of Savoy, as well as the Dukes of Genoa, granted the resourceful manufacturer from Chivasso the title of 'supplier to the [Royal Household](#)'.



Paris Universal Exhibition

The history of the drop-shaped sweets is studded with numerous awards and significant steps, starting with their exhibition in Rome in 1888 and culminating in the highest international distinction at the Paris Exposition in 1900. In 1904, Nocciolini were patented with a trademark issued by the Ministry of Commerce of the Kingdom of Italy.



The original nineteenth-century recipe

The first name of the speciality was "Noisettes": French voice that means "hazelnuts".

The name "Nocciolini" appeared in the 1930s when the Fascist era and the regime's directives dictated to delete foreign terms.

Today, some confectioners in the centre of Chivasso still make Nocciolini by artisanal production, following the 19th-century recipe.

From the very beginning, the need to emphasise the economic sustainability of the product was clear: it was made using just three ingredients, the main one being the hazelnut, available in the region.

In addition to the Tonda gentile hazelnut, shelled and roasted at the right point, the other ingredients are sugar and egg white, which are mixed by special machines. The mass is then brought to a runny density and put into a machine that drips many drops onto sheets of special straw paper, which must dry for about fifteen or twenty minutes and then baked in the oven. The tiny tasty sweets are then packed in special bags. Nocciolini are subject to deterioration, so they should always be kept closed in their packaging.



Packaging

Nocciolini were originally commercialised in elegant tin boxes that differed in size and colour according to the manufacturer.

In the 1930s cheaper paper bags began to be used, replacing the more valuable but more expensive metal boxes.

The confectioner Luigi Bonfante was the first to use the new packaging.

Curiosity At the beginning, the bags were red, with a pale white insert: the same colours that historically recall the emblem of the town of Chivasso. Later they were sold in pink or light blue paper, cylindrical, long, and narrow packages making them easier to transport. This helped to distribute them around the world.



Thanks to the initiative of the "Sambajon and Noaset" guild, a tile celebrating the "Nocciolini" of Chivasso was placed on the famous "wall" in Alassio, Liguria, in June 2013.



Nowadays, the production of these sweets is made by five producers: the historical "Bonfante", "Tallia" and "Piccoli" confectioners, "Fontana" confectionery company, and "Il Dolce Canavese" biscuit factory.

In September, they are all protagonists of the Chivasso "Nocciolini" Festival, during which you can taste and buy these typical sweets.

"Il Dolce Canavese" the youngest of the five producers has recently decided to re-use the original name of "Noasetti" to present them at the first edition of "Gourmet Food Festival" in Turin.

Moreover, they will plant a hazelnut tree for every four organic "Noasetti" packets sold.



Pairings

ERBALUCE DI CALUSO

"Erbaluce di Caluso" is a **DOCG** (controlled and guaranteed designation of origin) wine whose production is allowed in the provinces of Turin, Biella, and Vercelli but takes place especially on the hills around Caluso, in Piedmont.

It is a **still wine** with a **straw yellow** colour, it has bright greenish reflections, and a brilliant clarity when at a young age.

Its very delicate scent is reminiscent of wildflowers.

Its flavour is **fresh** and **dry** and fades in the finish with slightly almondy notes.

The noble characteristic of Erbaluce lies in its marked ability to evolve; especially after three or four years of ageing, this wine shows all its character complexity and structure in which mineral notes emerge.

"Erbaluce di Caluso" can only be produced with the **Classic method**.

This wine presents a **light** and **persistent froth**.

Acidity and structure are the two fundamental elements in quality sparkling wines, and Erbaluce has both of them.





Tonni Carlotta
Lisciotto Desirée
Conte Francesca

Roasio Giorgia

Varilotta Sara

Gandolfo Asia

Raviolo Aurora

Mangiacasale Mariateresa

Ciliberti Melissa

Gigliotti Miryam

Classe
5G



Erasmus+