



- Crafted in the heart of the famous torrone making district San Marco Dei Cavoti, Benevento, Italy.
- Award winning torrone for its exceptional quality and craftsmanship.
- This classical range of Italian Torrone is made from the very best quality ingredients of honey, egg white and peeled almonds making the flavour more delicate.
- Each nougat has the perfect balance of sweet and nutty elements.
- Available in Almond and Pistacchio traditional 200g bars with elegant packaging
- The Jewel of the range includes Croccantini Preferito the divine bite size dark chocolate coated crispy nougat with hazelnuts and almonds. Each piece is elegantly wrapped in paper, then beautifully presented in an elegant gift box. This way Croccantini can be enjoyed any time of the day.
- These products contain no gluten.



Croccantini Preferito  
(Chocolate coated bite size nougat)  
300g x 12 - SERIO1



Torrone Friabile Alla Mandorla  
(Hard Nougat with Almonds)  
200g x 12 - SERIO7



Torrone Tenero al Pistacchio  
(Soft nougat with Pistacchio)  
200g x 12 - SERIO9



**BASILE IMPORTS**  
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National Toll free Telephone:  
1800 BASILE or 1800 635 268  
National Toll free Fax: 1800 305 304

**VICTORIA – Head Office**  
401 Dorset Road (PO Box 714)  
BAYSWATER VICTORIA 3153  
T 03 9762 9311  
F 03 9762 9422

**NEW SOUTH WALES**  
17 Distribution Place  
SEVEN HILLS NSW 2147  
T 02 9624 7622  
F 02 9624 8622

**SOUTH AUSTRALIA**  
6 Commerce Crescent  
POORAKA SA 5095  
T 08 8262 9700  
F 08 8262 9777

**WESTERN AUSTRALIA**  
44 Resource Way  
MALAGA WA 6090  
T 08 9209 1266  
F 08 9209 1277

**QUEENSLAND**  
16 Hugo Place  
MANSFIELD QLD 4122  
T 07 3219 1255  
F 07 3219 1366