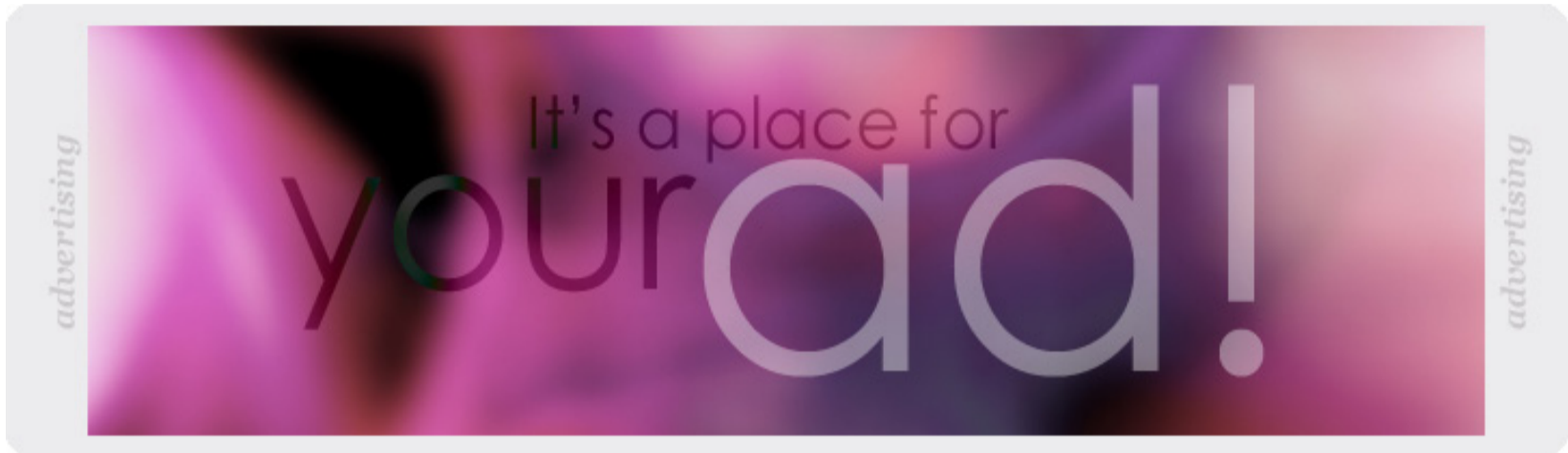


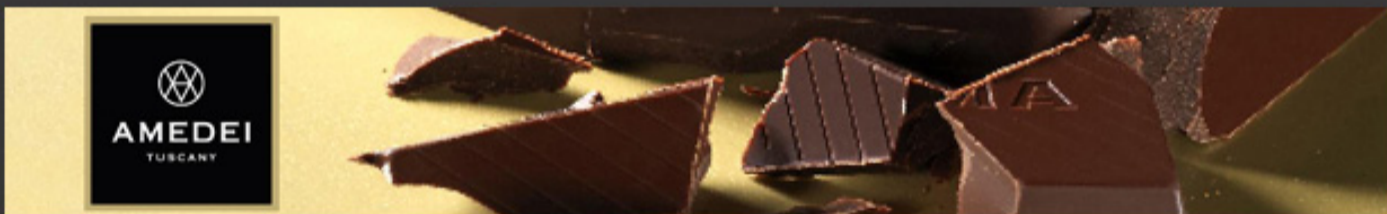


sweet sensations sweet world sweet dreams sweet people sweet fun

sweet little bit high-end on recommendation
no coffee can be hard and what about tea?...



World's best chocolates guide
(more about the guide)



Amedei Italy

Passion for chocolate, absolute dedication to the work involved and a continuous striving for perfection. These are the qualities that come to life in every taste of the precious Amedei chocolate. Cecilia Tessieri, the first woman to take on the role of maitre chocolatier, made a brave decision in trying to produce the best chocolate in the world from bean to bar, overseeing each phase of the production... ..



... The daily philosophy that inspires the team is to attain a product of excellent quality, vigorously respecting the principles of sustainable production. The preparation of the chocolate, consisting of a good 120 varieties, follows a process and diverse phases which are all overseen by Cecilia personally. The resulting product reveals itself as a unique creation, handmade with great care and passion. ...



... Cecilia Tessieri's an extraordinary adventure with discovering all the precious secrets of chocolate began in 1990. She had the support of the whole family, including her maternal grandmother, a delightful lady, whose surname, Amedei, has been used as the company name. This dedication would give life to a successful and totally innovative venture, a unique situation - an Italian boutique workshop maintaining control of the whole production line, from cocoa bean to the finished product. This exceptional quality has resulted in Amedei winning many awards for the best chocolate. We can tell you so Amedei is the company that produces chocolate using best cocoa beans but it's evident from the first look at their products.

If you want to know more about the delight product of Amedei look at below test and go www.amedei.it



Below you can read our own personal experience with the taste testing of several sweet temptations of Amedei's.

Toscana Black 63%, 66% & 70% as well as Cru Jamaica & Venezuela both 70% and "9" 75% all offering rich and deep taste of dark chocolate cover by absolute amazing pack. Each of them deserve to be recommended.

Toscana Blond 63% with dried peach and apricot and Toscana Red 70% with dried strawberry, cherry, raspberry. The first offers smooth taste of fruit combine with high end dark chocolate. The second showing a refreshing face of berries also combine with best dark chocolate.

Set of pralines Le Praline. Elegant pack promises extraordinary feast of tastes and this is indeed. Very good idea for unique present on special occasions.

Crema Toscana Al Cacao including minimum 50% Tonda Gentile hazelnuts. This is our number one. Maybe we shouldn't say that, but why not, it's a best promotion for Tuscany we ever try. Extremely nutty, smoothly choco.

Amedei for sure is original in the choco world.





