

TORTAPISTOCCHI®

FIRENZE



*A Cake...
A unique
success story...*

*conceptually simple
simply delicious*

*passion...
chocolate...
love...*



Since 1990 Claudio and Claudia Pistocchi work together in their Florentine chocolate factory.

"We make our chocolate cakes by hand, one by one, like we used to do in the past... blending up to 6/7 different dark chocolates, pure cocoa powder and a little milk cream. A creamy chocolate fudge cake with a dusting of unsweetened cocoa powder. The vacuum packaging keeps for months unchanged the taste and the aroma of the cake."





The Cake

Claudio Pistocchi



Claudio Pistocchi, the chocolate master, created his first Dark Chocolate Cake in 1990 when he was working as a Chef in Florence.

It's a handmade chocolate fudge cake that contains no eggs, flour, butter, gluten or sugar added... only extra dark chocolate, unsweetened cocoa powder, without additives or preservatives, almost a ganache.

We love chocolate just as it is: simple, with all its flavour.

**“Conceptually simple,
simply delicious”**

After few years the Dark Chocolate Cake became TORTAPISTOCCHI® with the aim of moving away from the first attempts of imitation.

TortaPistocchi has gone from strength to strength up to become a famous brand in the Italian artisanal chocolate scene.

Since 2005, **Claudio and his sister Claudia**, put aside the grocery store and focused solely and exclusively on Torta Pistocchi production, in a gluten free factory.

Innovation and product research led to high quality products so as to be ahead of our times and offer flavours that work now and will work in the future.



Claudia Pistocchi

The Cake



The first born: Classic Dark Chocolate Cake made without eggs, flour, butter.

Naturally without gluten and produced in environment not contaminated from gluten, with no sugar added except the one already contained in the chocolates we work..



The Dark Chocolate variants

Item	Description	Weight	Shelf Life ⁸	Piece x box
0001	Classic cake single portion	40 gr.	8 months	45
0002	Classic cake 5/6 portions	250 gr.	8 months	52/24
0003	Classic cake 10 portions	400 gr.	8 months	28/20
0004	Classic cake 15/18 portions	750 gr.	8 months	10/1
0009	Chili cake single portion	40 gr.	6 months	45
0010	Chili cake 5/6 portions	250 gr.	6 months	52/24
0011	Chili cake 10 portions	400 gr.	6 months	28/20
0017	Sour cherry cake 5/6 portions	250 gr.	6 months	52/24
0018	Sour cherry cake 10 portions	400 gr.	6 months	28/20
0023	Sicilian citrus cake single portion	40 gr.	6 months	45
0024	Sicilian citrus cake 5/6 portions	250 gr.	6 months	52/24
0025	Sicilian citrus cake 10 portions	400 gr.	6 months	28/20
0039	Yrgalem coffee cake single portion	40 gr.	6 months	45
0040	Yrgalem coffee cake 5/6 portions	250 gr.	6 months	52/24
0041	Yrgalem coffee cake 10 portions	400 gr.	6 months	28/20



The awards of our "Torta Pistocchi"

International Chocolate Awards



Italian Round 2013
Gold Medal
with cube made our Classic Cake

Great Taste Awards of London



2015
Classic Cake
Two Stars



2015
Gluten Free
Two Stars



2016
Classic Cake
One Star

The WineHunter Awards



2017
GOLD

WE HAVE ONLY CHANGED THE FACE
THE REST IS ALWAYS THE EXCLUSIVE CHOCOLATE CAKE YOU WILL EVER EAT
There is just something about it that is completely irresistible



new packaging for Classic Cake 250 gr.



new packaging for Classic Cake 40 gr.



Other International awards for our Cakes



VEGAN CAKE



Great Taste Awards
London 2016
One Star



without any dairy products

RHUM AND RAISIN CAKE



Great Taste Awards
London 2016
One Star



International Chocolate Awards 2016
Italian/Med Round
Silver Medal



International Chocolate Awards 2016
World Round
Silver Medal



Compagnia del Cioccolato
Golden Bar 2017



International Chocolate Awards 2017
Italian/Med Round
Silver Medal



International Chocolate Awards 2017
World Round
Special Price M.M.M.



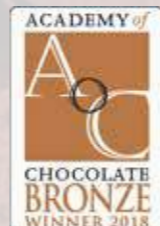
International Chocolate Awards 2018
Italian/Med Round
Gold Medal



The WineHunter Awards 2017
GOLD



The WineHunter Awards 2017
PLATINUM



Academy of Chocolate Awards 2018
Bronze Medal



The Dark Chocolate variants

Item	Description	Weight	Shelf Life	Piece x box
	0031 Pear cake single portion	40 gr.	6 months	45
	0032 Pear cake 5/6 portions	250 gr.	6 months	52/24
	0033 Pear cake 10 portions	400 gr.	6 months	28/20
	95 Strawberry cake single portion	40 gr.	6 months	45
	93 Strawberry cake 5/6 portions	250 gr.	6 months	52/24
	94 Strawberry cake 10 portions	400 gr.	6 months	28/20
	0155a Rhum and Raisin cake single portion	40 gr.	8 months	45
	0156 Rhum and Raisin cake 5/6 portions	250 gr.	8 months	52/24
	0157 Rhum and Raisin cake 10 portions	400 gr.	8 months	28/20
	0001b Vegan cake single portion	40 gr.	8 months	45
	0002a Vegan cake 5/6 portions	250 gr.	8 months	52/24
	0003a Vegan cake 10 portions (without any dairy products)	400 gr.	8 months	28/20
	0001a Collection of 6 single portion cakes: Classic, Pear, Coffee, Strawberry, Sicilian citrus fruits, Chili	240 gr. (6x40 gr.)	8 months	6/18/32

The White Chocolate variants



International Chocolate Awards 2018 Italian/Med Round Gold Medal

Item	Description	Weight	Shelf Life	Piece x box
00096	Orange White Cake single portion	40 gr.	8 months	45
00097	Orange White Cake 5/6 portions	250 gr.	8 months	52/24
00098	Orange White Cake 10 portions	400 gr.	8 months	28/20

0138	Elisa's Cake single portions	40 gr.	8 months	45
0139	Elisa's Cake 5/6 portions	250 gr.	8 months	52/24
0140	Elisa's Cake 10 portions	400 gr.	8 months	28/20

Claudio conceived "ELISA'S CAKE" when he knew he was expecting a daughter.

An exotic cake like her beauty, sweet, like her almond eyes.

A cake which required three and half years of research, passion and work.

White chocolate, rare exotic fruits and oriental spices. A cake that will surprise you for its complexity, its citrus taste and its fragrance.

Not very sweet but savory and interesting.



The Cake



Pistachio Dragées

Item	Description	Weight	Shelf Life	Piece x box
0104b	Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt - Packet	70 gr.	12 months	12
0104a	Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt - Packet	150 gr.	12 months	12
0097b	Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt - Cylindrical jar	100 gr.	12 months	12
0103c	Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt - Cube jar	150 gr.	12 months	12
0162	Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt - Cardboard pack	100 gr.	12 months	12
0096b	Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt - Pack	2 Kg.	12 months	1 Piece

Sicilian Pistachio Dragées with White Chocolate, Orange Powder and Sea Salt



Great Taste Awards
London 2016
Two Stars



International Chocolate
Awards 2014
European Round
Gold Medal



International Chocolate
Awards 2014
World Round
Bronze Medal



International Chocolate
Awards 2015
Italian/Med Round
Gold Medal



International Chocolate
Awards 2015
World Round
Silver Medal



International Chocolate
Awards 2016
Italian/Med Round
Gold Medal



International Chocolate
Awards 2016
World Round
Gold Medal



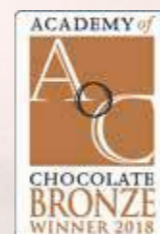
International Chocolate
Awards 2017
Italian/Med Round
Gold Medal



International Chocolate
Awards 2017
World Round
Silver Medal



International Chocolate
Awards 2018
Italian/Med Round
Gold Medal



Academy of
Chocolate
Awards 2018
Bronze Medal



Dragées



Raisin Dragées with Milk Chocolate,
Bitter Almond and Sea Salt



International Chocolate Awards 2015 Italian/Med Round Silver Medal



International Chocolate Awards 2016 Italian/Med Round Silver Medal



International Chocolate Awards 2016 World Round Silver Medal



International Chocolate Awards 2017 Italian/Med Round Gold Medal



International Chocolate Awards 2017 World Round Gold Medal



International Chocolate Awards 2018 Italian/Med Round Gold Medal



Academy of Chocolate Awards 2018 Silver Medal



Raisin Dragées

Item	Description	Weight	Shelf Life	Piece x box
0104c	Raisin Dragées with Milk Chocolate, Bitter Almond and Sea Salt - Packet	80 gr.	12 months	12
0104	Raisin Dragées with Milk Chocolate, Bitter Almond and Sea Salt - Packet	175 gr.	12 months	12
0097	Raisin Dragées with Milk Chocolate, Bitter Almond and Sea Salt - Cylindrical jar	100 gr.	12 months	12
0103d	Raisin Dragées with Milk Chocolate, Bitter Almond and Sea Salt - Cube jar	150 gr.	12 months	12
0081	Raisin Dragées with Milk Chocolate, Bitter Almond and Sea Salt - Cardboard pack	100 gr.	12 months	12
0096	Raisin Dragées with Milk Chocolate, Bitter Almond and Sea Salt - Pack	2 Kg.	12 months	1 Piece



Dragées



Coffee Dragées

Item	Description	Weight	Shelf Life	Piece x box
0104c	Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate - Packet	80 gr.	12 months	12
0104	Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate - Packet	175 gr.	12 months	12
0097	Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate - Cylindrical jar	100 gr.	12 months	12
0103	Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate - Cube jar	150 gr.	12 months	12
0074	Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate - Cardboard pack	100 gr.	12 months	12
0096	Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate - Pack	2 Kg.	12 months	1 pz



Yrgalem Ethiopia Arabic Coffee Dragées with Dark Chocolate

International Chocolate Awards 2016 Italian/Med Round Silver Medal



Lagoa do Morro Brazil Arabic Coffee Dragées with Dark Chocolate



International Chocolate Awards 2016 Italian/Med Round Bronze Medal



0104c	Lagoa do Morro Brazil Arabic Coffee Dragées with Dark Chocolate - Packet	80 gr.	12 months	12
0104	Lagoa do Morro Brazil Arabic Coffee Dragées with Dark Chocolate - Packet	175 gr.	12 months	12
0097	Lagoa do Morro Brazil Arabic Coffee Dragées with Dark Chocolate - Cylindrical jar	100 gr.	12 months	12
0103b	Lagoa do Morro Brazil Arabic Coffee Dragées with Dark Chocolate - Cube jar	150 gr.	12 months	12
0096	Lagoa do Morro Brazil Arabic Coffee Dragées with Dark Chocolate - Pack	2 Kg.	12 mesi	1 pz



Dragées

Various Dragées

Item	Description	Weight	Shelf Life	Piece x box
0104c	Packet of assorted Dragées (hazelnuts, cereals, sour cherries, etc...)	80 gr.	12 months	12
0104	Packet of assorted Dragées (candied citrus fruit, hazelnuts, cereals, sour cherries, etc...)	175 gr.	12 months	12
0097	Assorted Dragées in cylindrical jar (hazelnuts, cereals, sour cherries, etc...)	100 gr.	12 months	12
0068	Candied Orange peel Dragées in cylindrical jar	100 gr.	12 months	12
0069	Candied Lemon peel Dragées in cylindrical jar	100 gr.	12 months	12
0103a	Assorted Dragées in cube jar (hazelnuts, cereals, sour cherries, etc...)	150 gr.	12 months	12
0080	Hazelnuts Dragées in cardboard pack	100 gr.	12 months	12
0080a	Orange Peel in cardboard pack	100 gr.	12 months	12
0096	Assorted Dragées pack (hazelnuts, cereals, sour cherries, etc...)	2 Kg.	12 months	1 pz
0066	Candied Orange peel Dragées pack	2 Kg.	12 months	1 pz
0067	Candied Lemon peel Dragées pack	2 Kg.	12 months	1 pz
0149	9 Samples Tasting Kit Box (4 Raw Material, 5 Finished Products)	50 gr.	6 months	12 pz



Dragées



Item	Description	Weight	Shelf Life	Piece x display
0111	Disc of White Chocolate with Puffed Rice	100 gr.	13 months	10
0111a	Disc of Milk Chocolate with Puffed Rice	100 gr.	13 months	10
0111b	Disc of Dark Chocolate with Puffed Rice	100 gr.	13 months	10
0073	Disc of Dark Chocolate with Dried Fruit	200 gr.	6 months	12
0072	Disc of Dark Chocolate with Piedmont Hazelnuts	200 gr.	6 months	12
0072a	Disc of White Chocolate with Piedmont Hazelnuts	200 gr.	6 months	12
0072b	Disc of Milk Chocolate with Piedmont Hazelnuts	200 gr.	6 months	12



Hot chocolate mix

High quality, without compromises. Without flour and thickeners, just pure chocolate to drink, hot or cold or to make a chocolate fondue...

Item	Description	Weight	Shelf Life	Piece x box
0043	Hot Chocolate Mix - 5 packets	185 gr.	12 months	12



International Chocolate Awards 2014
Hot Chocolate First Trial Edition
Bronze Medal

Bars and other...

About us....



Our International Awards



ITALIAN GOLD 2013, International Chocolate Awards Italian Session, with truffles made from our Classic Cake in the Unflavoured Dar Ganache and Truffles Section.



BRONZE 2014, International Chocolate Awards First Trial Session, with our Mix for Hot Chocolate



ITALIAN/MEDITERRANEAN GOLD 2015, International Chocolate Awards Italian/Mediterranean Session, with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



WORLD SILVER 2015, International Chocolate Awards WORLD FINAL, with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



2 STARS 2015, Great Taste Awards 2015 with the our Classic Cake in the Truffles Section



1 STAR 2016, Great Taste Awards 2015 with the our Vegan Cake



2 STARS 2016, Great Taste Awards 2015 with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



ITALIAN/MEDITERRANEAN GOLD 2016, International Chocolate Awards Italian/European Session, with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



ITALIAN/MEDITERRANEAN SILVER 2016, International Chocolate Awards Italian/European Session, with our Enrobed Yrgalem Ethiopia Arabic Coffee with Dark Chocolate



GOLD 2017, Compagnia del Cioccolato, with Raisin and Martinica Rhum Cake



WORLD GOLD 2017, International Chocolate Award, with Enrobed Raisin, Milk Chocolate, Bitter Almond and Sea Salt



EUROPEAN GOLD 2014, International Chocolate Awards European Competition, with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



WORLD BRONZE 2014, International Chocolate Awards WORLD FINAL, with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



ITALIAN/MEDITERRANEAN SILVER 2015, International Chocolate Awards Italian/European Session, Enrobed Raisin with Milk Chocolate, Bitter Almond and Sea Salt



2 STARS 2015, Great Taste Awards 2015 with the our Classic Cake for the Gluten Free



1 STAR 2016, Great Taste Awards 2015 with the our Classic Cake



1 STAR 2016, Great Taste Awards 2015 with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN SILVER 2016, International Chocolate Awards Italian/European Session, with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN SILVER 2016, International Chocolate Awards Italian/Mediterranean Session, Enrobed Raisin with Milk Chocolate, Bitter Almond and Sea Salt



ITALIAN/MEDITERRANEAN BRONZE 2016, International Chocolate Awards Italian/European Session, with our Enrobed Lagoa do Morro Brasil Arabic Coffee with Dark Chocolate



WORLD M.M.M. GOLD 2017, International Chocolate Special Award Gran Jury, with Raisin and Martinica Rhum Cake



WORLD SILVER 2017, International Chocolate Award, with Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



ITALIAN/MEDITERRANEAN GOLD 2017, International Chocolate Award, with the Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



ITALIAN/MEDITERRANEAN SILVER 2017, International Chocolate Award, with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN SILVER 2017, International Chocolate Award, with Lemon and Yuzu and Dark Chocolate Dragées



PLATINUM AWARD 2017, The WineHunter Superior Product Excellence, with Raisin and Martinica Rhum Cake



GOLD AWARD 2017, The WineHunter Superior Product Excellence, with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN GOLD 2018, International Chocolate Award, with Enrobed Raisin, Milk Chocolate, Bitter Almond and Sea Salt



ITALIAN/MEDITERRANEAN GOLD 2018, International Chocolate Award, with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN SILVER 2018, International Chocolate Award, with White Chocolate Apricot and Cognac Cake



SILVER 2018, Academy of Chocolate Award, with Enrobed Raisin, Milk Chocolate, Bitter Almond and Sea Salt



BRONZE 2018, Academy of Chocolate Award, with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN GOLD 2017, International Chocolate Award, with Enrobed Raisin, Milk Chocolate, Bitter Almond and Sea Salt



ITALIAN/MEDITERRANEAN SILVER 2017, International Chocolate Award, with Ricciarelli and Tanzania Dark Chocolate 75%



ITALIAN/MEDITERRANEAN BRONZE 2017, International Chocolate Award, with Yuzu, Oliv Oil and Dark Chocolate Dragées



GOLD AWARD 2017, The WineHunter Superior Product Excellence, with Classic Cake



RED AWARD 2017, The WineHunter Superior Product Excellence, with Raisin and Martinica Rhum Cake



ITALIAN/MEDITERRANEAN GOLD 2018, International Chocolate Award, with Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder and Sea Salt



ITALIAN/MEDITERRANEAN GOLD 2018, International Chocolate Award, with Elisa Cake



ITALIAN/MEDITERRANEAN BRONZE 2018, International Chocolate Award, with Alchermes Fiorentino



BRONZE 2018, Academy of Chocolate Award, with Enrobed Sicilian Pistachios finely pralined with White Chocolate, Orange Powder e Sea Salt

... and many others!!!!



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photo by @simo_color
graphic by @sandromagherini