

calendar

Vecchio Mulino

Made in Piedmont at the Old Mill, these grissini are simply made with flour and finished with coarse salt. A larger more rustic grissini, each bread stick is rolled by hand which creates a light aerated texture with a great crunch. They're great on their own, as part of an antipasti platter, or to serve with dips.



“Biove” is a word from Piedmont dialect that identifies a particular bread shape (a small loaf), which is made only in the nearby town of Torino. “Biovette” is the diminutive of this name and means “small Biove”.

Biovette are small squares of crisp, tasty, fragrant bread with a delicate taste. Made using high-quality natural ingredients and a traditional process, the dough is worked by hand and left to rise for many hours at room temperature, before being hand formed and baked. Biovette can be enjoyed plain or can be an excellent alternative to bread, especially for tasting appetizers.

702900	Vecchio Mulino Grissini Rustici Salt 250g	14 PER/CTN	8025848012116
705676	Vecchio Mulino Grissini Olive Oil 150g	21 PER/CTN	8025848000021
702897	Vecchio Mulino Grissini Olive Oil 300g	14 PER/CTN	7612376001272
705677	Vecchio Mulino Grissini Rosemary 150g	21 PER/CTN	8025848000014
705678	Vecchio Mulino Grissini Truffle 150g	21 PER/CTN	8025848001264
706652	Vecchio Mulino Biovette Black Olives 150g	10 PER/CTN	8025848001585
706653	Vecchio Mulino Biovette Tomato 150g	10 PER/CTN	8025848001608
706650	Vecchio Mulino Biovette Sea Salt 150g	10 PER/CTN	8025848001547
706651	Vecchio Mulino Biovette Rosemary 150g	10 PER/CTN	8025848001561