Casa di Vini

DOLCI GESTI GENTILI

TRE MARIE

ANTICA MARCA

FORNO d'ASOLO

SAMMONTANA

GELATI ALL'ITALIANA

bindi

1946

MAESTRI DEL DESSERT®

GELPAT

PÂTISSERIES DE TRADITION

WE ARE SAMMONTANA ITALIA SOCIETÀ BENEFIT

Our company was founded and has grown through the determination and passion of those who believed in the dream of transforming their lives and shaping a brighter future.

We recognise our **responsibility to both current and future generations**. That's why we are committed to meeting today's most significant challenges - so that tomorrow, we leave behind a planet where new projects and dreams can thrive.

Building a **better future** means making a commitment today to generate lasting value for the communities, individuals, environment, and regions we serve every day.
For many years, we have designed and developed our products and activities with a focus on sustainability - always aiming to nourish the future of new generations with a Smile.

Our journey - along many different paths - has brought together a variety of entrepreneurial stories, all united by a shared vision of quality and the future. Today, this shared vision unites us as a single organisation.

SAMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT

is a large group and a **legal structure that consolidates our ethical, responsible, and transparent approach to business**. At the same time, it marks the beginning of our future-focused vision.
We work together to pass on what we have received from those before us to the generations yet to come.

Alessandro Angelon
Chief Executive Officer at
SAMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT

SAMMONTANA È UNA SOCIETÀ BENEFIT

STARTING FROM JANUARY 2026, ALL OUR BRANDS WILL BELONG TO SAMMONTANA ITALIA S.P.A. SOCIETÀ BENEFIT

WHAT IS A SOCIETÀ BENEFIT?

This is a business legal form introduced in Italy in January 2016 (the first Country in Europe to do so).
It is a model that requires companies to include in their Articles of Association, not only business purposes, but also objectives of common benefit. This is with the aim of creating value for the community, people, environment, and regions in a responsible, sustainable, and transparent way.

HOW DOES A COMPANY BECOME A SOCIETÀ BENEFIT?

By amending the company's Articles of Association to clearly set out its commitment to conducting business according to a responsible, ethical, and transparent model.

WHAT DOES IT MEAN TO BE A SOCIETÀ BENEFIT?

It means making a concrete commitment to have a positive impact on society and the planet. Società Benefit organisations are required to prepare an annual impact report. This should outline progress toward the specific objectives set out in their Articles of Association, describing both actions taken as well as plans and commitments for the future.

WHY DID WE CHOOSE TO BECOME A SOCIETÀ BENEFIT?

Because we believe our company's mission should be driven first and foremost by social purpose, and not only by economic goals.

OUR COMMITMENT

As a Società Benefit, Sammontana Italia is committed to conducting business profitably while also generating tangible benefits for society. The company operates with responsibility, sustainability, and transparency, ensuring that it acts in the best interests of people, the local community, the environment, and all stakeholders.
Ensuring the company's future depends on economic sustainability - which is meaningless unless it is supported by environmental and social sustainability as well.
Becoming a Società Benefit is a journey based on daily commitments, where Sammontana Italia's efforts play an important part. However, real, tangible results can only be achieved with everyone's active support and cooperation, recognising that positive impact is maximised when pursued together.

SAMMONTANA È UNA SOCIETÀ BENEFIT

DOLCI GESTI GENTILI

TRE MARIE

ANTICA MARCA

Since its creation at the end of the 20th century, the Tre Marie brand has embodied the best of Italian pastry.

Known for its legendary panettone, the brand revolutionized the market in the 1970s with the first frozen croissant, setting new standards of quality and enjoyment. Driven by a strong passion for traditional production methods combined with constant innovation, Tre Marie offers not only classic specialties but also new taste experiences. Tre Marie is a brand that keeps tradition alive, creates innovation, and always promises exceptional pleasure.



FORNO d'ASOLO

For 5 generations, the Forno D'Asolo company, located near the hills of Asolo, has created sweet and savory products as well as frozen bakery and pastry items, with one great mission: to offer customers the highest quality by selecting certified, high-quality raw materials.

This is how Forno D'Asolo has become a highly appreciated specialist in food service, in Italy and worldwide.



WITH A SMILE TOWARD THE WORLD

A story that has captivated Italians for over 70 years.

Sammontana is one of the best-known Italian gelato brands and represents the highest quality and authentic taste. The company uses carefully selected ingredients to create creamy and flavourful ice creams, with a distinctly Italian touch. Thanks to traditional recipes and modern production techniques, Sammontana offers an excellent taste experience.



MAESTRI DEL DESSERT®

The story of Bindi begins in 1946 with Attilio Bindi, who settled in Milan and opened a small pastry shop on a historic street in the city centre, just steps from the Duomo. Attilio introduced a new concept of service for restaurateurs by delivering his products by bicycle. Today, Bindi is the largest pastry company in Italy and a benchmark in the food service market, symbolizing the art of master dessert making. A team of passionate pastry chefs creates frozen desserts that combine innovation and tradition, always with meticulous attention to detail, to deliver products of excellence. Recognized in over 40 countries worldwide, from Europe to the United States and Asia, Bindi embodies excellence in frozen pastry for gastronomy.



GELPAT

PÂTISSERIES DE TRADITION

Since 1976, Gelpat, located in the French village of Saint-Auvent, has specialized in the artisanal production of high-quality frozen pastry products such as éclairs, religieuses, and other choux-based delicacies.

Over time, the company has become a reference point for professionals seeking to offer the best quality to their customers, far beyond French borders. Gelpat continues to pursue an ambitious goal: to provide the finest pastry products to demanding professionals around the world.



Semifreddo desserts



2101 (PP12101)

Cassata

The original Bindi ice cream single portion. Eggnog and chocolate ice cream with cream and candied fruit.

100 g | 16 PC/box



0686

Hip Pop

Strawberry ice cream.

40 g | 12 PC/box



0687

Pan Dan

Vanilla flavoured ice cream.

40 g | 12 PC/box



0662 (PG20662)

Cocco ripieno

Coconut shell filled with coconut ice cream.

80 g | 12 PC/box



0567

Limone ripieno

Refreshing lemon from Sicily sorbet served in the natural fruit shell.

70 g | 13 PC/box



0689

Cip Ciok

Chocolate ice cream.

40 g | 12 PC/box



1230

Belbelè

Dairy ice cream lingot with crunchy chocolate coating. Ideal served with coffee.

10 g | 70 PC/box

Sammontana





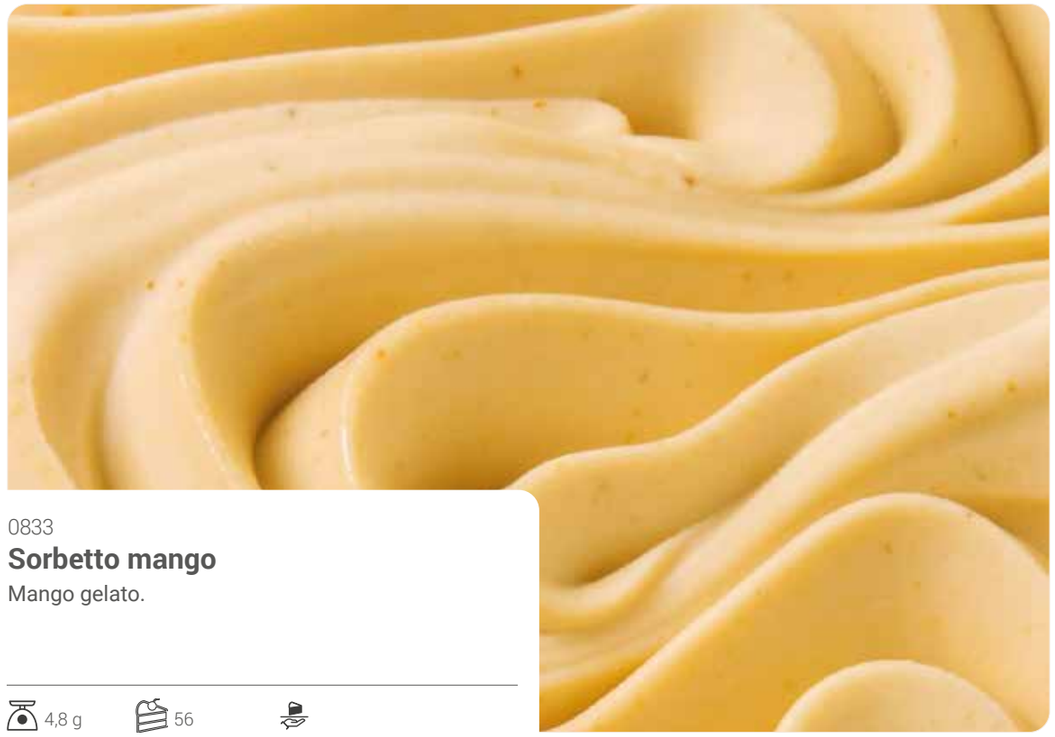
0822
Unicorno
Vanilla flavoured gelato swirled with caramel ripples and topped with unicorn shaped sugar nibs.

4,8 g 56



0825
Cookies
With crucnhy cookie bits and milk chocolate ripple.

4,8 g 56



0833
Sorbetto mango
Mango gelato.

4,8 g 56



0829
Vaniglia al caramello salato
With salt-caramel ripples and a salt-caramel sugar nib topping.

4,8 g 56



0902
Cioccolato
With bits of dark chocolate.

4,8 g 56



0904
Sorbetto limone
With Sicilian Lemon juice.

4,8 g 56

Sammontana



0905
Sorbetto fragola
With strawberry juice, strawberry purée and pieces of strawberry.

4,8 g 56



0907
Croccantino
With crunchy almonds.

4,8 g 56



2983
Spagnola
Vanilla-flavoured gelato with sour cherry ripple.

4,8 g 56



0935
Panna cotta
With fresh dairy cream, crunchy almonds and caramel ripples.

4,8 g 56



0943
Menta
With crunchy chocolate bits.

4,8 g 56



2035
Stracciatella Maivista
Vanilla-flavoured gelato with chocolate chips and a cocoa ripple decorated with a soft cocoa sauce and crunchy cocoa-fl avoured cookie bits.

4,8 g 56



2094

Pistacchio Sincero

Pistacchio gelato swirled with pistacchio cream, drizzled with a soft pistacchio sauce and sprinkled with crunchy cookie and chopped pistacchio bits.

4,8 g 56



2095

Nocciola Risoluta

Hazelnut gelato swirled with hazelnut cream, drizzled with a soft hazelnut sauce and spinkled with crunchy cookie and chopped hazelnut bits.

4,8 g 56



2210

Cocco Bello

Coconut-flavoured gelato with coconut inclusions, decorated with milk chocolate coating, dehydrated coconut grains and biscuits.

4,8 g 56



2986

Vaniglia

Vanilla gelato with vanilla bean seeds.

4,8 g 56


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MAESTRI DEL DESSERT®


GELPAT
PÂTISSERIES DE TRADITION


Casa di Vini


TICCO.
ESPECIALLY ITALIAN
EST 1994