



## **FAQ - LA PIAZZA DEI MESTIERI - ENGLISH**

IL CIOCCOLATO DELLA PIAZZA – BIRRIFICIO LA PIAZZA

### **1. Where can I buy your products?**

You can find them in our store which is located inside Piazza dei Mestieri's building complex (Jacopo Durandi Street 13, Turin), in our online shop or on Destination Gusto's website.

### **2. How to properly store your products?**

Always store them in a cool, dry place, away from the light and within the recommended temperature ranges. The best temperature to keep chocolate at is 16 – 20 °C. For storing the beers properly, the temperature should be between 5 – 18 °C.

### **3. How many packaging sizes are available?**

You can choose between the six pack or twelve pack beer cases. There aren't any specific chocolate packaging sizes.

### **4. How long does the domestic shipping take?**

10 business days from the date you place your order.

### **5. Do you ship abroad?**

Yes, we do, but for a minimum amount of € 100,00.

### **6. Do you have any specific products for people who suffer from celiac disease or from lactose intolerance?**

No.



**7. Do you use local raw materials?**

Yes, whenever they're available.

**8. Can you personalize your labels?**

Yes, but only upon request and for a small quantity.

**9. Where does the cocoa you use for your craft production come from?**

We source it from top cocoa producing countries like Venezuela, Madagascar and Ecuador.

**10. Where does the malt you use for your craft beer come from?**

Germany and England.