



FAQ – NOALYA – CIOCCOLATO COLTIVATO – EN

1. Where can I buy Noalya products?

Noalya Cioccolato Coltivato products are available on our shop online (www.noalya.com/e-shop) and from our retailers which mainly are delicatessen shops, wine shops and pastry shops that choose Noalya as quality and excellent chocolate.

2. What does it mean the name Noalya?

The name **NOALYA** is a fantasy name created on the basis of sensual and feminine sounds to convey concepts such as charm, sweetness, excellence and elegance. However, the name evokes some words existing in different linguistic lexicons such as: in *Hebrew* the prefix "NOA" refers to the female name which means "sister of peace"; in *Arabic* "NOA" means "of light".

3. What does it mean the claim Cioccolato Coltivato?

Alessio Tessieri, founder of Noalya Cioccolato Coltivato, is one of the leading cocoa experts, grower as well as chocolate producer. The property plantation is located in Venezuela, the place where he started a complex process of research and selection of the best, the rarest and the oldest varieties of cocoa beans. The best seeds are harvested and consequently processed through a meticulous production process **tree to bar**, from the harvest to the chocolate bar.

4. What is the highest percentage in the Noalya selection?

The chocolate with the highest percentage of cocoa is our Grand Cuvée 309 extra dark 85%. Noalya offers a large selection of chocolates with different aromatic intensities which, independently of the cocoa mass percentage, more or less high, have a rich taste and intense and persistent notes such as, for example, our 72% Esprit Grand Cru Venezuela or 70% Vietnam characterized by particular characters and strong personalities. Equally surprising are Brasile and Perù, both 65% cocoa, characterized by a full and rich taste that gives particular emotions.



5. Is the production process entirely from bean to bar?

Yes, as growers we produce cocoa in our own plantation that is consequently processed in our factory in the heart of Tuscany.

Alessio Tessieri, founder of Noalya, started a wonderful job of selection of the best cocoa varieties travelling around the world and developing direct relationships with local farmers that guarantee the exclusivity of the supply and the quality of the post-harvest process allowing the control of the entire production chain.

6. How many references does the Noalya selection consist of?

Noalya selection consists of 33 references, all pure chocolates: 22 are single-origin Esprit Grand Cru and express the name of the cocoa's country of origin while 11 are our Grand Cuvée Character in the different types as white chocolate, milk chocolate and dark chocolate.

7. What is the difference between the bars with numbers and those with the name of the origin?

The bars with the name of the origin are our single-origin chocolates, they report the origin of the cocoa with which they are made. The tablet of the plantation (Porcelana, Criollo Merideno and Guasare) express the name of the specific varieties of criollo cocoa and our Venezuela is a plantation blend. The bars with numbers are our Grand Cuvée Character, made with cocoa blends from different areas balanced in the recipes in different percentages. We do not declare the origin but each single bar is characterized by its own aromatic identity.

8. Can you ship Christmas gifts to pre-established addresses with personalized messages or cards?

Yes, we can personalize your Christmas gift and cards. It can be done through the online shop or by contacting the customer care service at info@noalya.com



9. Can I compose a gift box with a personalized assortment with products of my choice?

Yes, just send an email to info@noalya.com and we will explain how to do it.

10. With which of the 33 chocolate bars can I seduce a girl or a boy?

If you don't know the preference and the taste of the person that you want to surprise, we recommend an assortment that includes a milk chocolate, a Grand Cuvée and a single origin dark chocolate such as our Venezuela characterized by a soft and delicate taste rich in aromatic notes of roasted dried fruit, white flowers and vanilla.

If the person loves strong and intense taste, you could opt for a box like "4 dark chocolate 70%" or for the magnetic and intense extra dark 309 / 85%, or chocolates like Vietnam and Costa Rica. If the person loves chocolate but prefers sweetness and delicacy, we suggest to choose softer and more balanced chocolates such as Jamaica, 307, Guatemala or Porcelana.

Do not hesitate to contact the address info@noalya.com if you need a personalized advice!