



MEZZASOMA









THE CHOCOLATE OF THE MASTER MICHELE MEZZASOMA

We present a new concept of **chocolate** and an important story to tell: **Michele Mezzasoma** - master chocolatier for over thirty years - and his love of mountains such as **Pratomagno**. **A journey dedicated to the Chocolate Master, among his select products of Traces, Origini, and Vette.**

In the nineties, the relationship between Mezzasoma and the **Bonci Pasticceria** was born and grew together becoming a vital and fraternal alliance. Working with chocolate on some of the Bonci products that are also found on our online pastry shop.

New names, new packaging, and new products, Mezzasoma explores a path which rises up to the peaks, through taste, alchemy, passion, and the hands of Michele.

From our smooth spreads to our carefully crafted kits, we will teach you how to taste the varieties of quality chocolate, between one path to the other, sunrise to sunset.



MEZZASOMA
TRACCE

TRACCE

The Master's chocolate is inextricably linked to the journey that Michele Mezzasoma, over the years, has undertaken metaphorically and literally in the research and study of the taste and uniqueness of his creations. A link with the Territory, with its stories and with the raw materials that make each product unique.

**On the path that leads to the Peaks,
discovering the Origins, we look for the Traces
that, like stones scattered on the path, make
our tasting journey unforgettable.**



Pure arabica coffee beans covered with dark chocolate (70% cocoa min.)



Pistachio truffles covered with dark chocolate (70% cocoa min.)



Candied orange nuggets covered with dark chocolate (70% cocoa min.)



Habanero chili truffles covered with dark chocolate (70% cocoa min.)



Ceylon cinnamon truffles covered
with dark chocolate (70% cocoa min.)



Pepite di limone candito ricoperte
di cioccolato fondente 70%



Almonds covered with chocolate
with milk (32% cocoa min.)

Net weight 3.50 oz.



MEZZASOMA SECCHIETA

Ciocolato al latte con fave di cacao in scaglie /
Milk chocolate with cocoa bean grains

30
% CACAO

MEZZASOMA UOMO SASSO CARDETO

Ciocolato al latte scuro / Dark milk chocolate
Cacao mass with cocoa beans

40
% CACAO

70
% CACAO

MEZZASOMA GROFINA

Ciocolato bianco con fiori di lavanda /
White chocolate with lavender flowers

MEZZASOMA MASSANERA

Massa di cacao con zucchero di canna grezzo /
Cocoa mass with dark brown sugar

100
% CACAO

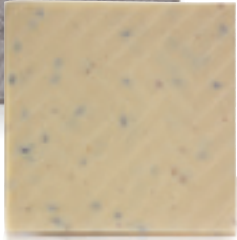




VETTE

The peaks - five different flavors closely related to Pratomagno, are the five tasting altitudes before reaching the highest peak, similar to the journey of the **Maestro's chocolate**. Through a profound and challenging path, Michele produces the most refined taste in his chocolate.

Everything stems from the love Maestro Mezzasoma has for his mountains, that he lives and climbs with the same passion with which he prepares his creations.



GROPINA

**White chocolate
with lavender flowers**
(Lavandula angustifolia)

A bar characterized by precious white chocolate with a delicate flavor, enhanced by the scent of lavender, of which we control completely the origin. An innovative meeting of flavors, characterized by the kindness of an ancient perfume, destined to surprise and delight.



SECCHIETA

**Milk chocolate with
fava beans cocoa flakes**
(cocoa 32% min)

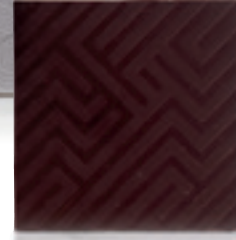
Pure chocolate, with a high percentage of cocoa, marries with milk to become soft and yielding to taste, while inside, the Venezuelan cocoa beans, keeps it fresh and intriguing to surprise the taste and play with the palate.



CARDETO

Dark milk chocolate
(cocoa 40% min.)

A milk chocolate bar with a very high percentage of cocoa mass destined to surprise for its soft and decisive taste at the same time. The meeting of sweet and bitter make this specialty an excellent compromise for those who love milk chocolate and more.



UOMO DI SASSO

**Dark chocolate with
fava beans flake cocoa**
(cocoa 70% min.)

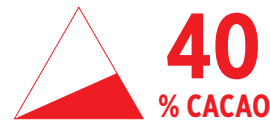
A bar of 70% pure extra dark chocolate from organic farming with that extra something that makes it the jewel in the Mezzasoma crown: Venezuelan cocoa beans, for a strong and decisive taste to combine with the best aged Rums.



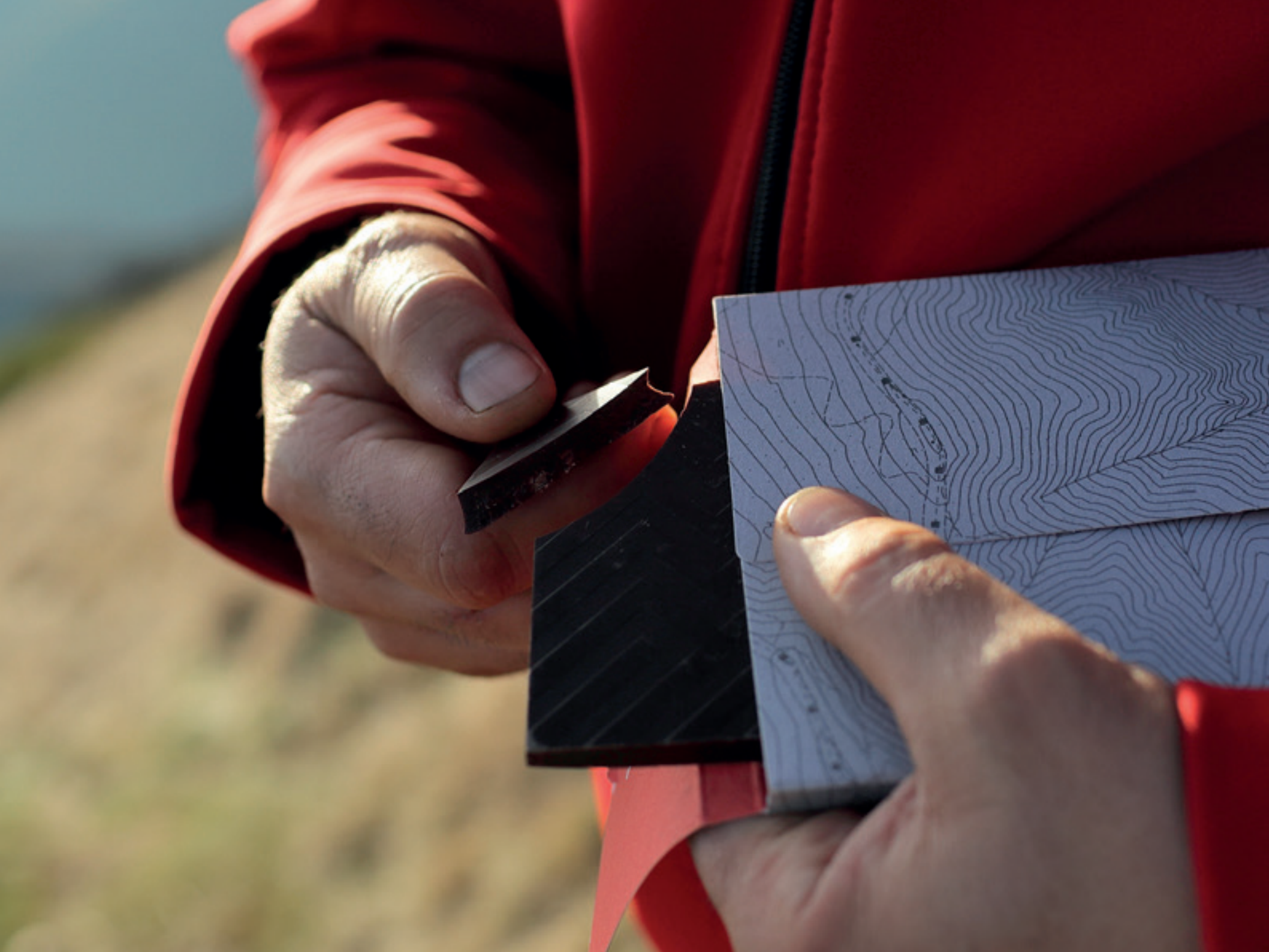
MASSANERA

**Mass of cocoa with sugar
of raw cane**

A unique and very precious bar, of pure dark cocoa mass. The encounter with the crystalline sweetness of guarapo cane sugar allows for a perfect and harmonious balance, thanks to which tasting becomes an exciting experience of strength and taste.



Net weight 2.47 oz.





MEZZASOMA

CREMA BIO
SPALMABILE
NOCCIOLA

ORGANIC HAZELNUTS SPREAD

52%
NOCCIOLE


200g e - 7.05 fl. oz.



SPREADABLE CREAMS

Mezzasoma spreads are obtained by mixing genuine and select ingredients, without adding artificial preservatives.

Made in two different versions, with hazelnuts and cocoa will surprise for originality of taste and pleasantness of a unique flavor!





SPREADABLE CREAM
ORGANIC HAZELNUTS



SPREADABLE CREAM
COCOA



Net weight 7.05 oz.





CHOCOLATE KIT

The Chocolate Kit is dedicated to the preparation of the delicious cocoa cookies, candied orange peels covered with our organic dark chocolate and to the preparation of eight piping hot cups of organic hot chocolate milk.

Bring the passion of Maestro Michele to your home and give yourself a well-deserved treat - signed by Michele Mezzasoma.

PREPARED FOR
**COOKIES WITH DARK
CHOCOLATE DROPS**



Net weight 27.16 oz.

PREPARED FOR
**DARK CHOCOLATE
COVERED ORANGE
PEELS**



Net weight 24.69 oz.

PREPARED FOR
HOT CHOCOLATE



8 bags Net weight 1.76 oz.



CHOCOLATE BOXES



"Life is like a box of chocolates...
you never know what you're gonna get" :)

From the **Mezzasoma** collection, a mix of
chocolates and pralines in an elegant designer
package.

**Let yourself be seduced
by the master's chocolate**



MEZZASOMA

Small

9 pcs. - Net weight 2.47 oz.

Medium

16 pcs. - Net weight 5.64 oz.

Big

36 pcs. - Net weight 11.99 oz.





ARTISTICHE EGGS

These artisanal eggs have been designed and created for you by the master chocolatier **Michele Mezzasoma**.

They are a unique product, entirely handmade with love and passion.

They are our exclusive thought to wish you **HAPPY EASTER!**

hand-decorated
ARTISAN
EGG



Net weight 4.23 oz. / 7.05oz. / 11.99 oz.

JOVO
ARTIGIANALE
decorat







MICHELE MEZZASOMA

Born in Florence in 1968. He graduated at Institute for Hotel and Restaurant Administration A. Saffi in Florence and soon discovers the passion for pastry and chocolate, arts that well satisfy the creativity of this silent Master. After various experiences as executive chef, he starts a career with the Italian Chefs Federation, which will see him protagonist of various haute cuisine and pastry competitions, winning on different international stages, medals and honors. In 1995 Michele meets the Bonci family, with whom begins a fraternal union that still continues today, and that gave birth to the new brand Mezzasoma.

Some of the most important awards

1992

Silver Medal
National Culinary
Arts Montecatini

1992

Bronze medal
with Team
National
Federation
of Italian Chefs

1994

Bronze Medal
at the
International
Expogast
Luxembourg

2001

Gold Medal
International
Competition staff
of Italian and
Silver Medal
Team in Carrara



