




AZIENDA STORICA DI DOLCI, TORRONI E LIQUORI D'ABRUZZO

- Forniture al dettaglio e all'ingrosso.
Spedizioni in Italia e all'estero.
- Prodotti in vendita su Amazon,
eBay e negozio online.
- Visite aziendali e percorsi
degustazione con accompagnatore.
- Dolci Aveja risponde ad ogni
vostra richiesta al telefono, via mail,
su Facebook e Whatsapp.

NEGOZIO: Viale Corrado IV 28, 67100 L'Aquila
Tel. 0862 1820130 - Cell. +39 392 255 2255

LABORATORIO e Sede Legale
Via del Mulino 10, 67040 Cavalletto d'Ocre
L'AQUILA - ITALIA
Tel. +39 0862 67423 - Cell. +39 345 859 3724
www.dolciaveja.it info@dolciaveja.it

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Degustazioni

Medaglia d'Oro 2007 Premio C.C.I.A.A.
«Fedeltà al Lavoro e Progresso Economico»

AVEJA — A STORY THAT BEGAN BACK IN

1977.....

More than 40 years ago, Anaide made sweets out of pure passion for her five children. The sweets were so good that she decided to bring them to the city and share them with many who bought, gifted and appreciated them.



This is when Dolci Aveja was born; a deep passion that is still alive today thanks to Anaide's son Mariano who continues to supervise the creation of the recipes every single day. The products are still processed by hand, the ingredients are carefully selected, and the entire business is both professional *and* human.

The macaroons, almond cakes, hazelnut cakes... They haven't changed. The simple and natural Aveja process sees no addition of fat, flour or yeast, and is recognized by all—today more than ever—as a true cultural excellence representing the L'Aquila territory in Italy.

Over the years, we have expanded our offering with countless recipes, enriched by production of the finest Chocolate, traditional Nougats, and—finally—our liquors, which have crowned the entire production in a magnificent way.

All of this wouldn't have happened without you: those who put their trust and confidence in our hands, recognizing us as the sweets of "Aquilanity", letting us enter their daily lives, recommending us to their families, and choosing us whenever our region is to be represented at its best.

Our thanks go to all of you.

Mariano and Maria Teresa

OUR PHILOSOPHY

Whenever the artisan gets to create something, and whatever that may be, the sole thought of making it perfect keeps them awake at night: be it choosing the best wood for their woodworking, or the finest marble for their marquetry...

Mariano has been working hard for 42 years, selecting suppliers (ideally people he already knew), choosing ingredients one by one, looking at technical data sheets, developing a tasting experience, and eventually bringing everything to market. Apulian almonds, Viterbo hazelnuts, Chietino sour-cherries...

Not to mention the realization of each recipe and the procedures. There is still so much craftsmanship in what he does: hard manual work where you have to be present, vigilant, and attentive. Mariano knows what it means to put passion and hard work into his craft, motivating his collaborators and working hard to pursue his dream of sharing tradition and quality. The recipes are original, just like our tradition.

Our liqueurs are made with roots, herbs and real fruits. Our cold infusions are still made with slow, natural procedures in order to bring the best out of raw materials. The filtration is done by hand, just like it is done with homemade recipes. All bottles are packaged by hand, one by one. Not to mention nougats and chocolates... It's the passion for our tradition that allows us to research new recipes and new tastes, never letting anybody's palate down, ever!

Painstaking, tireless, and exciting work has led us to the decision that our work was worth sharing with those who'd want to get closer to our excellence, and it gave us hope for the future of our city thanks to the years spent serving our beloved clients.

- Beverages -

Coffee

Selection of 5 "Officina 5" artisan blends from Fara San Martino

Ginseng - Barley

Either original or bitter, to be sweetened as you please

Cappuccino

With milk below 70° for better digestibility

Tea infusions

Selection of «Ferri since 1905» blends

Hot and cold herbal teas and infusions

Natural, theine-free «Ferri since 1905»

Aveja hot chocolate

Our recipe with single origin cocoa and 60% pure chocolate

Aveja liqueurs

100% natural liqueurs obtained by slow infusion

Aveja mini liquors

Aveja artisan mini format liqueurs

Water

Ancient roman spring, pH8

Fruit juices

100% organic fruits: pineapple - ACE - blueberry - pear - peach

Organic drinks

Cola, Orangeade, Chinotto, Tonic, Lemon Tea, Peach Tea

Beers

Artisan selection of Alkibia Blonde, Amber, 5 Hops, Red

«GENZTONIC»

Gentian liqueur meets tonic water, an exhilarating combination

- Create your own tasting experience -

1.2
with tasting 2.7

1.5
with tasting 3.0

1.5
with tasting 3.0

2.5
with tasting 4.0

2.5
with tasting 4.0

2.5
with tasting 4.0

2.5
with tasting 4.0

2.0
with tasting 3.5

1.0
with tasting 2.5

2.5
with tasting 4.0

2.5
with tasting 4.0

4.0
with tasting 5.5

2.5
with tasting 4.0

Tasting

Almond or hazelnut pastry encore

Fine pastry without flour, milk, yeast or any added fat

Breakfast cookies

Tasty biscuit selection: Softies, Balloons, Home-style, Donuts

Filled chocolates encore

Handmade pralines filled with our liqueur creams

Chocolate slices

For those with a sweet tooth, you can choose between fondant, 80% fondant, milk or fruit.

Assortment of chocolates

Wide Selection: dark, 80% dark, milk based

Coffee cookies mix

Choice of almond or chocolate Tozzetti, Paoletti, Pizzicotti

Tea cookies mix

Fine short pastry: tarts, stars, striped

Salted Biscuits

Different flavors of salted donuts and waffle.

*tasting without beverage 1,5€

- Our combinations -

Sour-cherry Ratafia and sour-cherry hearts

Six-month fruit infusion with almond pastry and a sour-cherry heart in syrup

4.0

Infusion with soft macaroon

Natural, slow-release infusion accompanied by traditional almond cakes

4.0

100% Arabica Santos coffee with pastry encore

100% Santos mix with almond or hazelnut pastry encore

2.7

*all prices are in Euros (€)

Caffè Officina 5

Officina 5, artisan roasting using traditional 1940s "Antiche Officine Vittoria" machines; a slow, low temperature process to taste another era. The result is a digestible coffee that is never burned and which releases exceptional aromas. Caffè Officina 5 is a coffee unlike anything currently produced!

100% Arabica - *Borbone Gold alternative*

A special coffee with marked acidulous and aromatic notes for attentive and demanding palates.

Gracious - *Borbone Blue alternative*

This coffee is gracious both in name and in reality. Delicate and balanced, very pleasant.

Classic - *Borbone Red alternative*

The classic Italian coffee, with all the traditional tastes and scents of our country. Well-balanced.

Bar - *Borbone Black alternative*

The coffee for consumers who love intense flavors! Full-bodied taste, dense cream—just like at the bar!

Decaffè arabica - *Borbone Dek alternative*

All the taste of properly decaffeinated Arabica varieties.

Teas and Infusions

Tea is the most popular beverage in the world after water. White, green or black tea of various origins, with the addition of flowers, fruits, cereals, spices and chocolate, all to accentuate the aroma of tea. The result is a a sweet and delicate taste, but also a spicy, strong and decisive scent, satisfying the most demanding palates.

English Breakfast

Rich, intense and fresh flavour with a strong copper colour.

Ginger and lemon

The fruity taste of lemon meets the spicy aroma of ginger for a refreshing blend.

Relaxing infusion

The leaves of Rooibos make this caffeine-free, sweet-tasting drink a natural red color.

Forest fruit infusion

Sweet and irresistible drink characterized by a fruity scent, with real pieces of dried fruit.

Black tea, red tea, green tea and chamomile are also available.

Choosing a tasting experience with us allows you to leave your stress and worries behind. It means taking a moment for yourself, which we all deserve, to enjoy life's sweetest delights.

* If you're intolerant, let us know and we'll advise you *