



PREMIUM ICE CREAM  
VENOSTES<sup>®</sup>







# INTRODUCTION

**Venostes:** where every ice cream recipe tells a story of dedication and passion for the art of Italian ice cream making.

From the heart of South Tyrol, our products offer an experiential journey that begins in our homeland and unfolds into a discovery of the most authentic flavors and traditions, both Italian and international.

Our ice cream, sorbets, and dessert creations are crafted in our workshop using premium ingredients, carefully sourced from both local and global origins. Each creation is designed to deliver unforgettable taste experiences that delight the palate and linger in memory.



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# OUR STORY

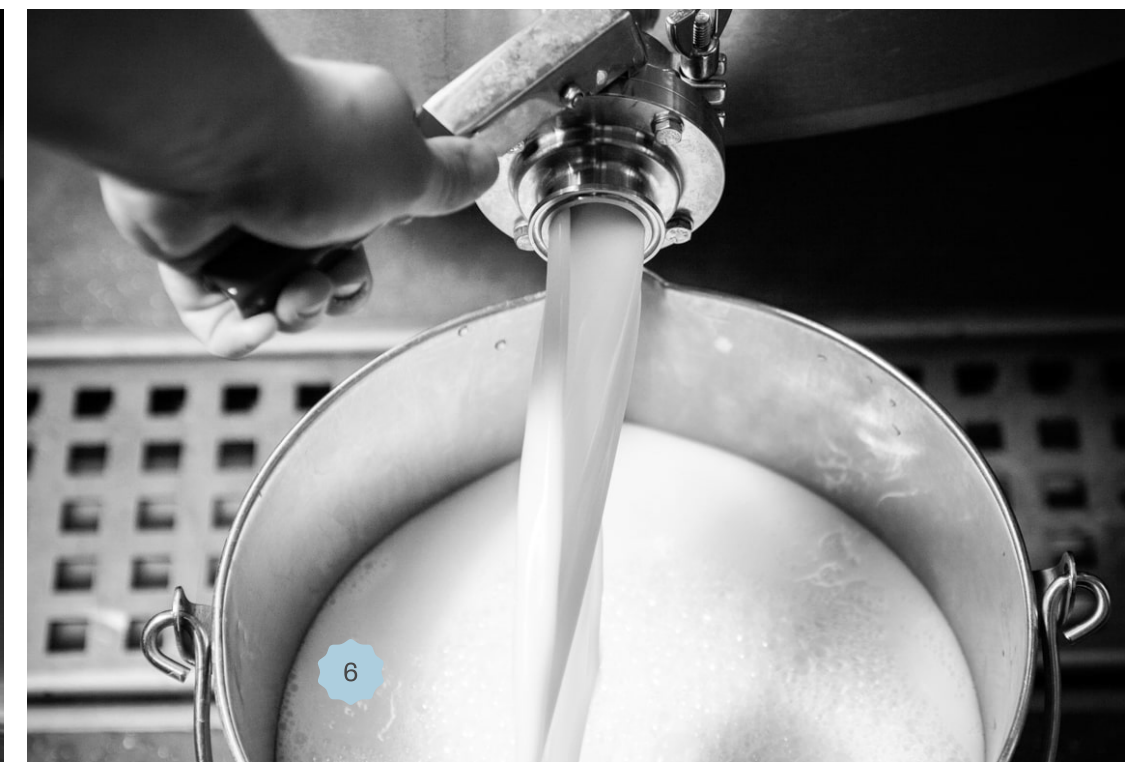


Our story is rooted in the heart of South Tyrol, where breathtaking mountain landscapes and the crisp, pure air of alpine pastures serve as our first source of inspiration. It all began in 1998 with Gelateria Christian, a small takeaway ice cream shop with a single ambition: to focus entirely on flavor and quality. Following early milestones, in 2000, our gelateria underwent its first major expansion. In 2004, we launched Eis-Total, our family brand for ice cream and frozen products. After thirteen years of passion and experience, we decided to give our ice cream a name: Venostes, inspired by the first inhabitants of the Val Venosta region. Since then, we have dedicated 100% of our energy to crafting ice cream, which remains our flagship product to this day. Our mission? To achieve excellence and ensure the uniqueness of every scoop of our ice cream.

# KEYWORD: EXCELLENCE



Over time, our passion has earned us a prominent place in the market, and our creations have become synonymous with quality and authenticity. The ingredients we use for our ice cream are carefully selected from both local, national, and international producers. Through a network of collaborations, we ensure our ice cream delivers unmatched freshness and flavor. But that's not all. Today, Venostes is recognized not only for the exceptional quality of its ice cream but also for its commitment to sustainability and innovation. Every day, we innovate and experiment with new combinations and recipes to surpass industry standards and offer our customers unparalleled taste experiences—all while keeping alive the traditions that have always set us apart. A testament to passion, dedication, and love for ice cream craftsmanship, reflected vividly in every one of our creations.





# PRODUCTION

## Recipe Creation

Each of our recipes is a masterpiece, the result of a perfect balance between creativity, authenticity, and tradition, crafted to highlight the freshness and quality of every single ingredient.

## Selection of Excellence

We collaborate with the finest local and international producers to ensure that only the highest-quality raw materials and premium ingredients make their way into our laboratory.

## Processing

Our advanced production methods allow us to preserve the purity and goodness of our ice cream, ensuring a final product with impeccable organoleptic qualities for our customers.

## Creation

With exceptional skill and precision, we transform our recipes into ice creams, sorbets, and dessert ice creams: true masterpieces of taste and texture.

## The Result

Our dedication results in an ice cream that not only satisfies but exceeds expectations, offering our customers an unparalleled taste and sensory experience.



# QUALITY OF INGREDIENTS



Our commitment to excellence begins with the meticulous selection of the finest local, national, and international ingredients.

## Locally Sourced Raw Materials

### Mountain Milk and Cream

The fresh milk for our ice cream comes directly from Alto Adige farmers in the region.

Our fresh cream is also produced locally, specifically by the Burgeis Dairy: a high-quality cream made from milk from cows that graze on mountain meadows in the Val Venosta, at an altitude of over 1,200 meters, and are raised without the use of genetically modified feed or silage.

### Grander® Water

To enhance the natural flavor of our ice creams and sorbets, we use only Grander® Water, pure and revitalized.

### 100% Fruit

For our fruit ice creams, we use only the best fruit. This allows us to avoid artificial syrups and flavors, ensuring our ice creams and sorbets have an authentic taste and texture that only real fruit can provide.





# MILK- BASED

The unmatched freshness and creaminess of our milk ice cream come from fresh milk and cream from South Tyrol. These not only guarantee the impeccable taste and quality of our ice cream but also contribute to the well-being of our cultural heritage and mountain economy.







### **Mint and Chocolate**

 *Mint ice cream with dark chocolate*

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### **Black Cherry**

 *Milk cream ice cream with black cherry*

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### **Alps coffee with crumble**

 *Cappuccino ice cream with buttery crumble*

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### **Bacio**

 *Gianduja ice cream with hazelnut pieces*

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### **Cookies**

 *Ice cream with chocolate cookies and chocolate cream*

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### **Fior di latte**

 *Ice cream made with milk and mountain cream*

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### **Yogurt with Passion Fruit Swirl**

 *Yogurt ice cream with passion fruit*

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### **GeNuss**

 *Hazelnut ice cream with hazelnut cream and crispy chocolate wafers*

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### **Hazelnut**

 *Classic hazelnut ice cream*


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### **Yogurt**

 *Plain yogurt ice cream*


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### **Yogurt with Strawberry Swirl**

 *Yogurt ice cream with a strawberry ripple*

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### **Yogurt with Black Cherry Swirl**

 *Gelato allo yogurt e amarene*


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### **Caramel**

 *Caramel ice cream with a caramel ripple*


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### **Salted Caramel**


 *Caramel ice cream with sea salt crystals*

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**Gingerbread**

 *Gingerbread ice cream with spices and chocolate*


**Malaga**

 *Ice cream with raisins soaked in Marsala wine and rum*


**Nuss Nougat**

 *Milk ice cream with hazelnut cream*

**Panettone**

 *Milk ice cream with Italian Panettone*


**Panettone with Pistachio Cream**

 *Ice cream with Panettone and pistachio cream*


**Pistachio**

 *Traditional pistachio ice cream*

**Coconut with Almonds and Crunch**

 *Coconut ice cream with almonds and crispy wafers*

**Chocolate**

 *Classic chocolate ice cream*


**Vegan Dark Chocolate**

 *Dark chocolate ice cream made without animal products*

**Stracciatella**

 *Milk cream ice cream with dark chocolate shavings*

**Tiramisù**

 *Ice cream with mascarpone, coffee, Sicilian Marsala, and ladyfingers*






 **Vanilla**  
*Bourbon vanilla ice cream*

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 **Walnut**  
*Ice cream with walnuts*

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 **Walnut and Figs**  
*Walnut ice cream with figs*

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 **Zabaione**  
*Ice cream with zabaione and crunchy chocolate nuggets*


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 **Cinnamon**  
*Milk ice cream with cinnamon*

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 **Gorgonzola**  
*Milk ice cream with Gorgonzola cheese*

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 **Chocolate Bar with Peanuts and Caramel**  
*Ice cream with peanuts, crumbled biscuits, and caramel*

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 **Kaiserschmarrn**  
*Ice cream inspired by the traditional Austrian dessert*

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 **Almond with Black Cherries**  
*Toasted almond ice cream with black cherries*

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 **Spekulatius**  
*Milk ice cream with spiced cookie crumbles*

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 **Marzipan**  
*Milk ice cream with almonds and marzipan*

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 **Golden Milk**  
*Cream ice cream with turmeric, ginger, and cinnamon*


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**Pumpkin**  
*Sweet pumpkin ice cream*

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**Apple Strudel**  
*Ice cream with apples, cinnamon, and puff pastry*

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**Whiskey Cream**  
*Ice cream flavored with whiskey cream*

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**Peanut butter**  
*Rich peanut butter ice cream*

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**Organic Mountain Hay with Cranberries**  
*Organic milk ice cream infused with flowers and herbs, with cranberries*

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**Gianduja-Rum-Tobacco**  
*Gianduja ice cream with hints of rum and tobacco*

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**Honey Cream with Caramelized Walnuts**  
*Honey ice cream with caramelized walnuts*

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**Amaretto**  
*Ice cream with crumbled Amaretto cookies*

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**Sicilian Cannolo**  
*Ice cream with sheep ricotta, pistachio cream, dark chocolate drops, and crispy cannolo shells*

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# FRUIT- BASED

Our fruit sorbets are an explosion of taste and freshness. We use only 100% fresh fruit, combined with innovative processing techniques that allow us to avoid syrups and artificial flavors. The result is a fresh, creamy, and irresistible sorbet that enhances the natural flavor of the fruit on the palate.








 **Pineapple**  
*Pineapple sorbet*


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 **Banana**  
*Banana sorbet*


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 **Strawberry**  
*Strawberry sorbet*


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 **Strawberry B-Free**  
*Sugar-free strawberry sorbet*


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 **Cranberry**  
*Cranberry sorbet*


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 **Raspberry**  
*Raspberry sorbet*


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 **Lime**  
*Sorbet made with real lime juice*

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 **Lime and Ginger**  
*Sorbet made with real lime juice and ginger*


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 **Sicilian Orange**  
*Sorbet with Sicilian oranges*

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 **Mango**  
*Mango sorbet*


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 **Mango and Ginger**  
*Mango sorbet with ginger*

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 **Organic Venosta Apple**  
*Sorbet made with organic apples from the Venosta Valley*

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 **Elderflower**  
*Sorbet with elderflower syrup*

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**Mandarin**  
*Mandarin sorbet*

**Passion Fruit**  
*Passion fruit sorbet*

**Melon**  
*Melon sorbet*

**Wild Berries and Swiss Pine**  
*Sorbet with wild berries and Swiss pine*

**Mixed Berries**  
*Berry-based sorbet*

**Lemon**  
*Classic lemon sorbet*

**Venosta Apricot**  
*Sorbet with apricots from the Venosta Valley*

**Kir royal**  
*Sorbet inspired by the Kir Royal cocktail*

**Bellini**  
*Sorbet inspired by the Bellini cocktail*

**Plum**  
*Plum sorbet*

**Juniper and Apricot**  
*Sorbet with juniper and apricot*



# EXCEPTIONAL AND SEASONAL

Our careful selection of exceptional and seasonal ingredients allows us to experiment with innovative and unique recipes, creating always new and refined ice cream flavors, perfect for enhancing every moment and season of the year.







 **Olive Blossom**  
*Milk-based ice cream with olive oil and spices*

 **Frozen brûlé**  
*Sorbet with mulled wine flavor (alcohol-free)*

 **Yogurt with Elderflower**  
*Frozen yogurt with elderflower syrup*

 **Beetroot and Passion Fruit**  
*Sorbet made with beetroot and passion fruit*


 **Rosemary Panna Cotta**  
*Ice cream with panna cotta flavor and rosemary*

 **Sour Cream**  
*Sour cream ice cream*

 **Venosta Cream**  
*Ice cream with milk, dark chocolate, cinnamon, sweet bread, and rum-soaked raisins*

 **Chestnut**  
*Chestnut ice cream*

 **Chestnut Heart with Dark Chocolate**  
*Chestnut ice cream with dark chocolate*

 **Persimmon and Zabaione**  
*Persimmon and zabaione-flavored ice cream*

 **White Coffee**  
*Coffee-flavored ice cream*

 **Goat's Milk with Venosta Apricot**  
*Goat's milk ice cream with Venosta apricots*

 **Lemon and Basil**  
*Lemon and basil sorbet*

 **Yogurette**  
*Yogurt and strawberry ice cream with milk chocolate*






 **Dolce Latte**  
*Caramel ice cream*

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 **Spritz**  
*Sorbet inspired by the classic Spritz cocktail*

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 **Pineapple, Yuzu, and Cardamom**  
*Pineapple sorbet with yuzu and cardamom*

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 **Toblerone**  
*Chocolate ice cream with honey and nuts*

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 **Chocolate & Nuts**  
*Chocolate ice cream with mixed nuts*

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 **Cheesecake and Strawberries**  
*Cheesecake-flavored ice cream with fresh strawberries*

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 **Apple and Cinnamon**  
*Apple sorbet with cinnamon*


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 **Pomegranate**  
*Pomegranate sorbet*

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 **Crispy Black Cherry**  
*Milk ice cream with black cherry, hazelnuts, and chocolate*


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 **Cheesecake and Puff Pastry**  
*Cheesecake-flavored ice cream with crispy puff pastry*

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 **Pera Pala**  
*Sorbet made with Pera Pala pears from the Upper Venosta Valley*

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 **Cherry**  
*Cherry sorbet*

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# ICE CREAM DESSERTS

## Not just ice creams and sorbets:

our ice cream desserts are the ultimate expression of our passion for the art of Italian pastry.

Made with the highest quality ingredients, our creations offer a sublime balance between taste and lightness. We are constantly dedicated to creating new offerings, designed to surprise and meet the specific needs of our customers.

## OUR ICE CREAM DESSERTS

-  Hazelnut

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-  Black Forest


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-  Tiramisù

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-  Raspberry and White Chocolate

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-  Coconut and Passion Fruit

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-  Spekulatius (Seasonal)





**For Wholesalers, Mass Retailers,  
and Ice Cream Professionals:**

## Our Formats

### **Venostes Bag-in-Box: The Ready-to-Use Format for Hotels, Restaurants, and Ice Cream Shops with Batch Freezer**

The Venostes 5kg bag-in-box format is designed for hotels, restaurants, and ice cream shops equipped with a batch freezer, who want to serve fresh, freshly churned ice cream on demand.

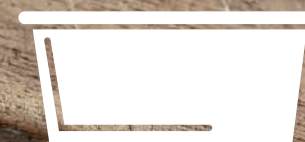
This single-flavor, pasteurized, and homogenized ice cream mix is ready to be poured directly into the machine. In just a few simple steps, you can achieve high-quality, fresh ice cream ready to be served.

### **Uncompromising Quality**

Practical and easy to use, our mixes ensure a creamy consistency and an authentic flavor. With a wide range of flavors available, the bag-in-box format is the ideal solution to simplify service and guarantee efficiency without compromising the freshness of the ice cream.

**Click  
here**

**Click to view the full online catalog with dedicated formats and all flavors, constantly updated.**



Metal Tray

- 5.5 lbs
- 6.6 lbs
- 7.7 lbs



Cup

- 17.6 oz
- 4.2 oz



Bag-in-box

- 176.4 oz





# Venostes: The Essence of South Tyrol

*Good, Authentic, Venostes*

With a constant and careful commitment to quality and sustainability, we produce ice creams, sorbets, and ice cream desserts that tell the story of our brand and the heritage of our territory.

## Our Contacts

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