



RICCARDO DEPETRIS

Profilo

The passion for chocolate and confectionery accompanies him since birth, thanks to his parents who have been giving more than forty years they have been operating in the sector with professionalism and respect for the Piedmont tradition. The Master Chocolatier Riccardo Depetris has collected the baton of love for his own roots that he has melted, thanks to his inspiration and competence, together with a modern imprint in a completely innovative intertwining that distinguishes and uniquely identifies him. Raised in the family workshop, he graduated from the hotel school and later embarked on a path of continuous updating by attending high professional training institutes to develop his knowledge and acquire new confectionery techniques. Travel, it is said in particular in France, Spain, Germany and USA, where he comes into contact with new markets and food tastes. His mentors? The father and the late Pastry Chef and Master Chocolatier Sergio Canepa, founder of the "Friends of Chocolate" association (amicicioccolato.org). Owner of the historic "Pasticceria Del Viale-Depetris i ciculatè" in Revello, he is constantly dedicated to teaching at ICIF and at the hotel institutes of Mondovì, Dronero and Barge and works as a technical consultant for the "Selmi Chocolate Machinery" company in Santa Vittoria d'Alba. He does not fail to test himself by taking part in international competitions such as the "International Chocolate Awards" held on March 30, 2019 in Florence, where the best chocolatiers in the world participate, judged by an evaluation committee made up of world-renowned industry experts. It was awarded the silver medal for making the "Persi Pien" praline and, again for this product, it received a second award for the best use of local products and enhancement of typical products. It was a retelling of the persi pien, typical sweets of the Cuneo area, which allowed him access to the world finals of the competition, also in Florence in October 2019.

"The perfect balance between Revellesi peaches, Amaretti biscuits from Valle Po and my chocolate was appreciated - he explains Riccardo Depetris - produced with the bean to bar method (from the cocoa bean to the bar). This chocolate differs because it was created with artisanal systems that best preserve the organoleptic qualities of the original cocoa."