

WHO IS MARA DEI BOSCHI?

Mara dei Boschi was established in 2012 in the heart of San Salvario in Turin, overlooking the marketplace in Piazza Madama Cristina. The proximity to the food market and the multi-ethnic influences of the neighbourhood have made the location of this establishment an excellent choice.

Mara dei Boschi use the best quality ingredients to make our very own original gelato to provide mouth watering tastes and sensations to suit each individual taste.

Our most demanding customers are children and we aim specifically to provide them with a fresh and authentic tasting gelato full of the best ingredients. We also try to bring adults back to their childhood memories and tastes of the past.

In the flavour Mara dei Boschi for example, which is the interpretation of the wild strawberry mara des bois, you can find the scent of nature just awakened in the spring, rays of sun that find their way amongst the crowns of the trees, the buzzing sound of bees trying to find one of the summer's fragrances, these and many other sensations that can be found in a corner of a forest.

Mara dei Boschi is an experimental workshop of flavours and gelato. The purpose is, through exploration and through the laboratory, to transfer the taste of nature in gelato keeping the authentic flavours and, above all, the balance of the components of the raw material from which the taste originates.

Mara dei Boschi is a workgroup made by individuals full of passion and enthusiasm that make continuous research and experimentation, collaborating with whoever does this kind of investigation in various fields. This gives rise to collaborations with manufacturers, chefs and inventors with whom to exchange ideas and knowledge.

In May 2015 we opened a small second laboratory on the central street in the small yet renowned city of Alba. We felt the need to get closer to our land and to our products, and to collaborate from an even closer distance with the people who are giving their soul and body to ensure that quality is taught and respected. We are happy of this experience, and we are learning a lot from the people who have dedicated their lives to research and protection of the land.

On request it is possible to make an experiential journey into the world of gelato.



