





SINCE 1987

With Bruno, become Numero UNO!

Authentic Italian ice cream
in gelateria quality.



Not only does
it taste Italian,
it is Italian!



Experience the true taste of Italy

with original recipes crafted by company founder, Bruno Lucchetta.



Our commitment to pure gelato passion,

shines through every quality ingredient: regional whole milk from pasture-raised cows, Bourbon vanilla from Madagascar, and premium cocoa from West Africa.



Velvety, melt-in-your-mouth enjoyment

like at an Italian gelateria, thanks to state-of-the-art technology and minimal air content – this is creaminess at its finest.





Over
80

**delicious gelato
creations, crafted
with a maestro
expertise**





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The background of the entire image is a close-up, artistic shot of light green gelato with dark chocolate sauce drizzled over it. The gelato has a soft, swirled texture, and the chocolate is thick and glossy.

Over
80

**delicious gelato
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...

**and new flavors
added regularly,
including vegan
options.**

We are Gelato.



2,000

Clients



80

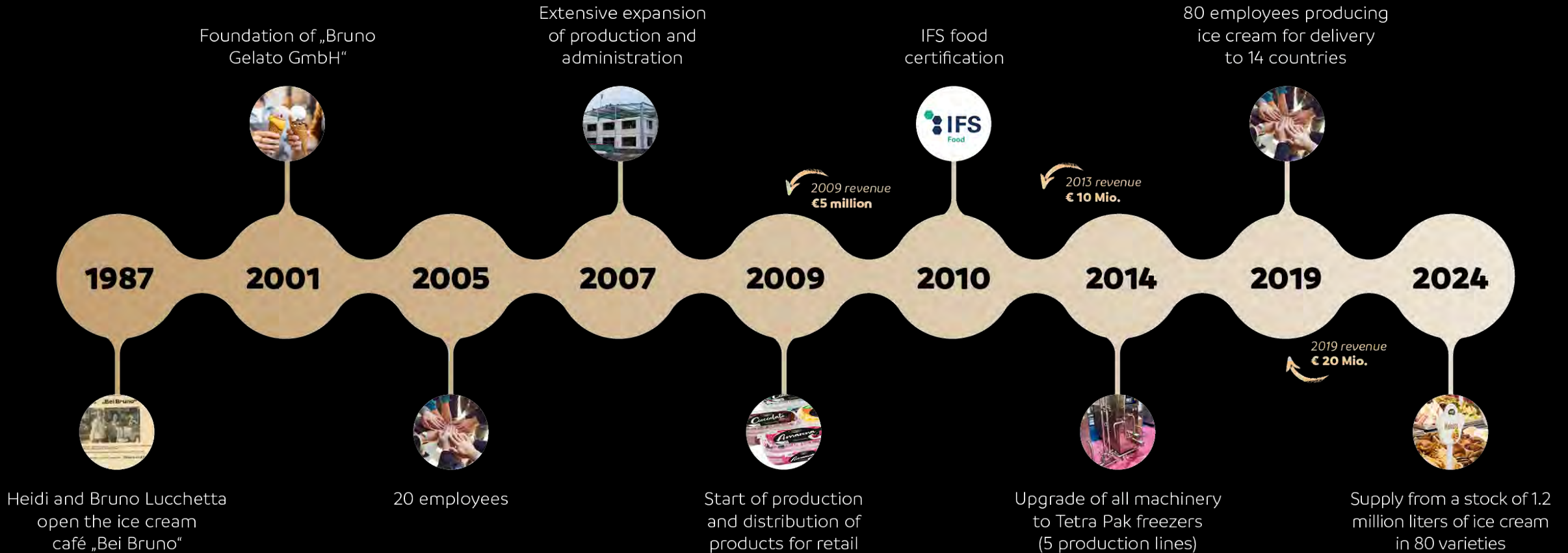
Employees



3.5

Million liters of
pasture-raised whole
milk annually

Become part of a success story.



Creamy benefits
for the catering
industry.





Enjoy a complete service package:

from initial planning to a successful grand opening.



No questions left unanswered:

thanks to personal consultation from our experienced and competent on-site staff.



We offer you a world of variety and passion:

with over 80 delightful ice cream creations, available in different tray sizes and always ready for delivery from our stock.



Bruno is a visual treat as well:

each ice cream tray arrives individually decorated with love.



We won't keep you waiting:

we deliver our ice cream across Germany within 2–4 days.



The shortest
route to Italy:
through retail.

Offer your customers a unique USP:

“Authentic Italian ice cream for home.”



Benefit from a strong competitive advantage:

No other brand serves the “Authentic Italian Ice Cream” segment.



Reinforce your commitment to quality and sustainability:

We use only the finest ingredients, like pasture full-cream milk, and rely on fully recyclable packaging with a minimum content of 600g in a 900ml container.



Something to savor:

We maintain a stock of
1.2 million liters of ice cream in 80 different varieties
at all times, all meeting the highest
“IFS higher level” standards.



Ciao Partner!

More than 1,500 foodservice establishments, wholesalers, and renowned partners from the sports, tourism, and business sectors enjoy working with us. We deliver our authentic Italian gelato specialties across Germany within 2–4 days. Join us!

Let's meet for gelato!





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