

Press release

VIVANI ORGANIC CHOCOLATE

## **VIVANI launches its first range of chocolate truffles** **The "Truffles" pralines will be available to buy from September**

**[Herford, Sept 2020] The German organic chocolate producer, EcoFinia, is bringing its successful VIVANI brand to the praline and chocolate truffle market.**

The first product will be a mixture of three different types of truffles: a chocolate with a creamy espresso centre for fans of dark chocolate, a praline with a fine hazelnut nougat, and a white truffle with a slightly tart yet fruity raspberry cream centre. All of the pralines are handcrafted by a traditional German company, using only organic ingredients. The truffles are packaged in a smart gift box with an elegant, minimalist design. The 100g box costs €9.99 - the ideal "cost of a present" for a small but lovely gift.

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### **VIVANI Truffles**

**[100g box | contains 9 truffles]**

3 x 3 of the finest crafted chocolate truffles, filled with soft espresso crème\*, raspberry crème\* and hazelnut nougat. Presented in a high-quality and stylish gift box.

*\*contains alcohol*



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### **A little bit of chocolate bliss in this time of crisis**

2020 was a strange year for the chocolate makers at VIVANI too. But it wasn't a lost year. Besides a large increase in turnover during the coronavirus pandemic, the company also managed to finally make its first collection of VIVANI pralines a reality, following a long-term plan. "We have been dreaming about launching our own range of organic truffles for a long time and many of our customers have been quite persistent in their requests for one. I don't want to claim that coronavirus gave us the impetus we needed, but I am convinced that the high-quality pralines – our mini soul-soothers – will sell very well this autumn and winter", explains Andreas Meyer, founder of VIVANI and managing director of EcoFinia GmbH. The large number of pre-orders suggests that this prediction could well prove to be correct. "We had to launch our second round of production after just a few days", explains Meyer. "The first batch sold out that quickly." The chocolate truffles are currently intended to be a seasonal article. But if they are successful, Andreas Meyer can see both the range and its availability being extended.

DOWNLOAD PRESS MATERIALS: <https://vivani.de/presse/> (© EcoFinia GmbH, VIVANI)

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#### **Websites**

[www.vivani.de](http://www.vivani.de)  
[www.bioschokolade.de](http://www.bioschokolade.de) (online shop)  
[facebook.com/Vivani.finestchocolate](https://facebook.com/Vivani.finestchocolate)  
[www.instagram.com/vivani\\_chocolate/](https://www.instagram.com/vivani_chocolate/)

