

VILLONE 
- DAL 1953 -

All the taste of yesterday

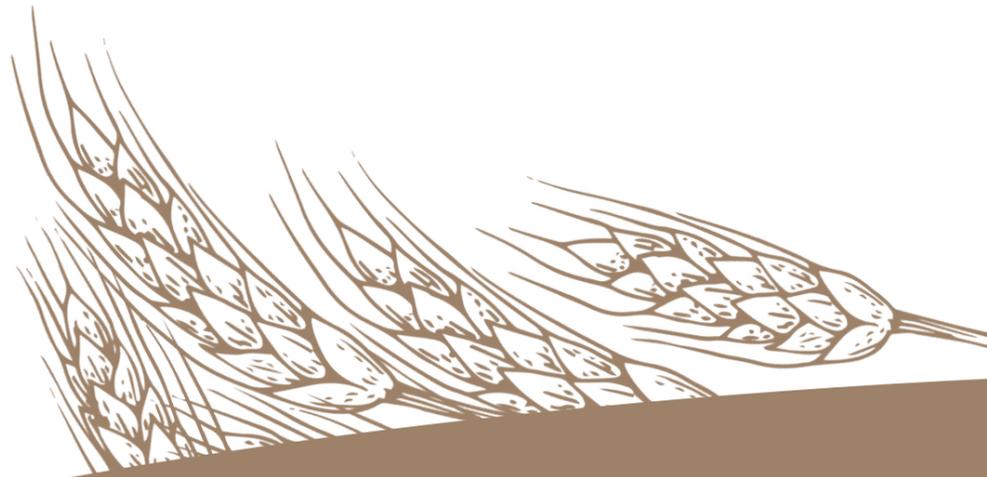


The renewed love

We look ahead to the future creating ever better products. This is our story that is handed down over time and our love that is renewed, since 1953.

We have a long tradition and experience in the art of bread making. It was 1953 when the two brothers Luigi and Nicola decided to open their first bakery in Aliano, undermining the longstanding habit that farmers had of kneading bread mainly at home.

Over the years we have also specialized in processing of other products (focaccia, biscuits, desserts) always focusing on the use of genuine local raw materials.



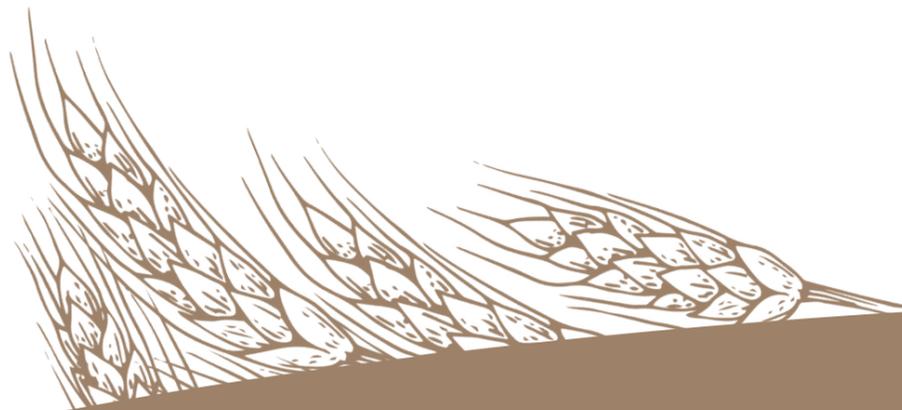
Bakery and Coffee

We have selected the best products and we have meticulously set up our locations relying on helpful and trained staff, all this in order to offer our customers comfortable places and an environment of total serenity.

It is really true that love constantly renews.

We jealously preserve all the recipes of the Lucanian confectionary tradition: from Crespelle to Calzoncelli, from Easter Pastiera to Cornata, up to Babà and Calanchi's Panettone.

We produce high quality artisanal ice cream, available in many flavors.

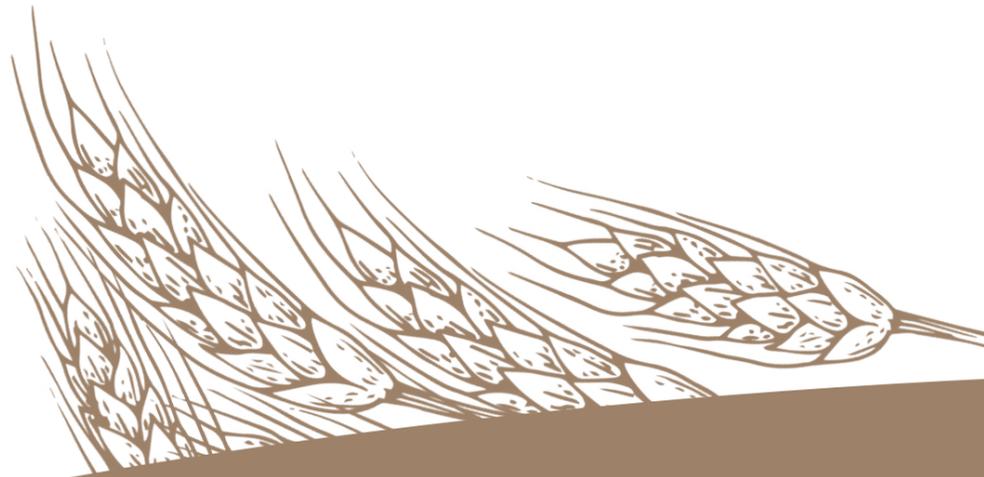


First courses and buffet

We could not help but have also a selection of high quality first courses, to take away or to be enjoyed in our welcoming dedicated areas.

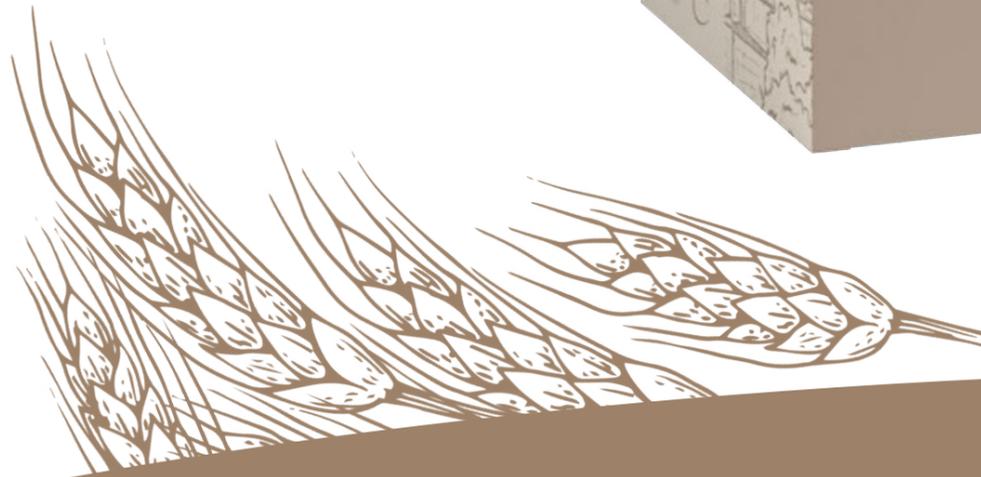
Our delicacies for your events.

We have studied ad hoc buffet solutions to satisfy you and your guests, without compromising on the authenticity of typical Lucanian products.



Basilicata at home

The best gastronomic products made in Basilicata in a single box. Contact us at 0973 611474 to customize your box.



History of a passion

Many things have changed since 1953, but the passion that every day drives us to offer better and better products to our customers never changed. During these years full of innovations, we decided to start this way, by telling you who we are.

We owe a lot to our land. Aliano and the entire Basilicata are inextricably linked to our natural and genuine products, the same products that you can now buy on our site.



The Villone bakery, with registered office in via Roma n. 1 in Aliano (Mt), the town described in “Christ stopped at Eboli” by Carlo Levi, boasts a long tradition and experience in the art of bread making since 1953, when the brothers Luigi and Nicola decided to open the first bakery, undermining the longstanding habit that farmers had of kneading bread mainly at home.

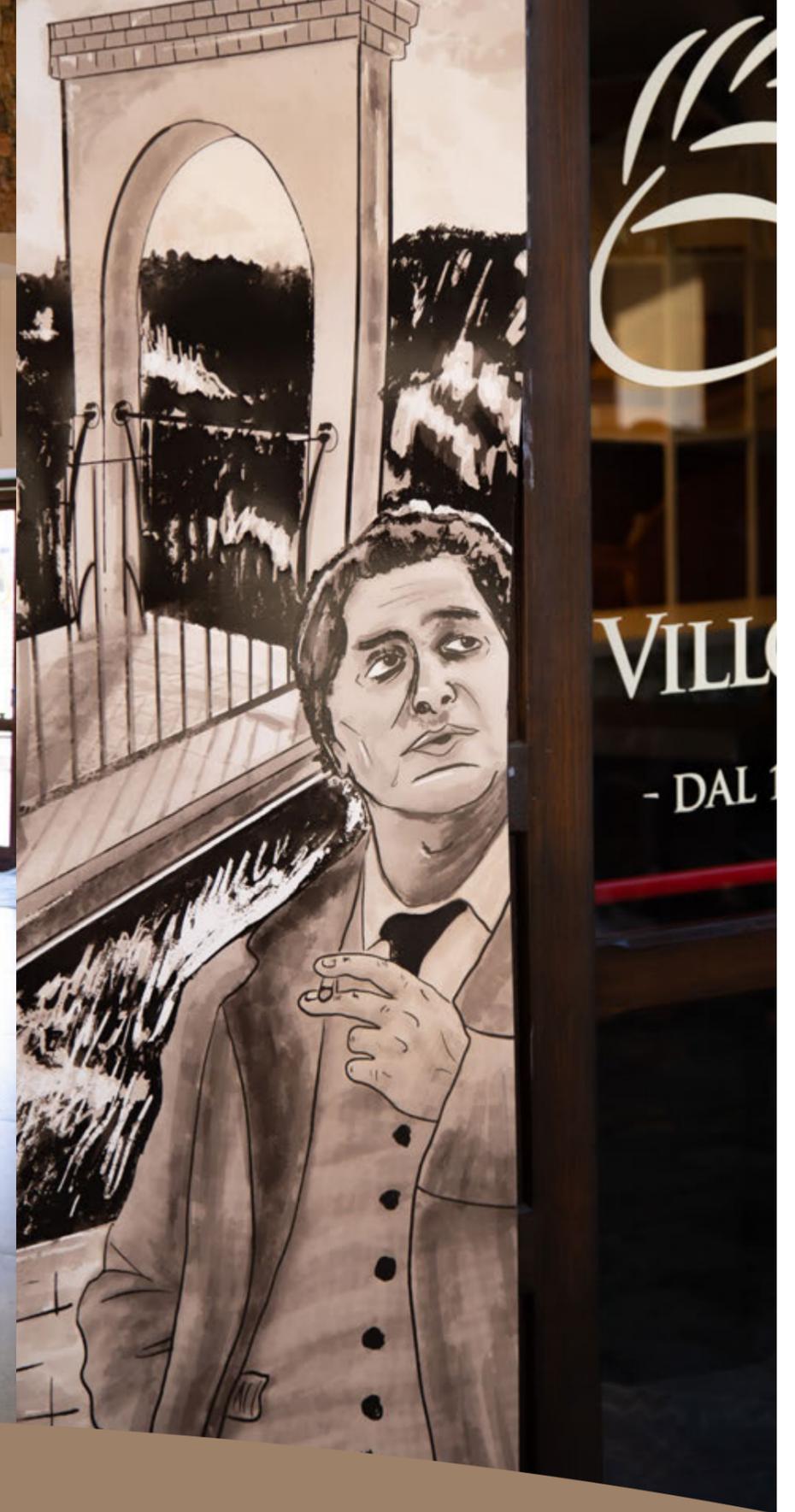
Looking ahead to the future keeping on research for ever better solutions for our customers. This is the story that is handed down and the love that is renewed, in our workshops, in our stores and in each of our products.



Unbreakable bond

Aliano, amongst Calanchi from 1953.

Our story starts from here, in one of the most evocative places in Basilicata, known for having been the place of confinement for Carlo Levi. Aliano is perched on the Calanchi, it is known for its high-quality oil and the famous Festival of Paesologia “La Luna e i Calanchi”.



Unbreakable bond

Sant'Arcangelo, the myth of Orsoleo

A few kilometers from Aliano there is another of our stores that is also our main production workshop. In fact, it is in Sant'Arcangelo that we process and transform most of the raw materials and from where we start the distribution.

Among the hills of this town stands the Monumental Complex of Orsoleo. Here reality and fantasy meet; princes, dragons and monks are the backdrop of a breathtaking landscape.



Unbreakable bond

Marsicovetere, in the heart of Val D'Agri.

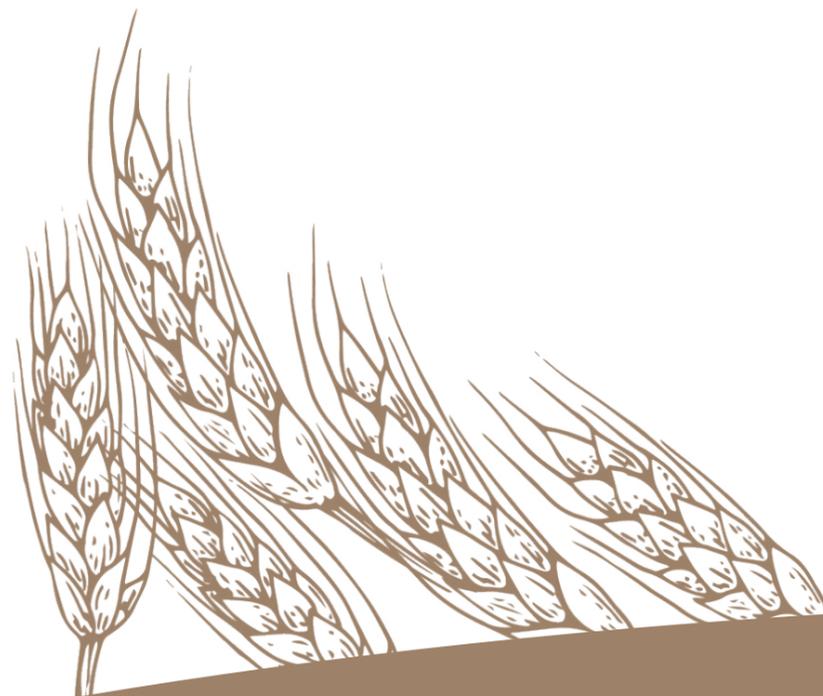
Marsicovetere rises within the national park of the Lucanian Apennines, not far from the capital Potenza. Our Bakery & Coffee is located downstream, in the most commercial part of the city, close to schools and offices that everyday find refreshment in our welcoming areas.



Unbreakable bond

Moliterno, a precious pearl at 800 mt

Our most recent opening, the one that marked the transformation into Bakery & Coffee. Moliterno is a village boasting a lot of history and culture, which has become famous for its splendid churches, its castle and Canestrato, a sheep and goat cheese known throughout Italy.



www.villone.it - info@villone.it



VILLONE
- DAL 1953 -



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