During the late 19th century, Milan saw the emergence of its first "modern" pastry shops.

1896

The Birth of Pasticceria Tre Marie.

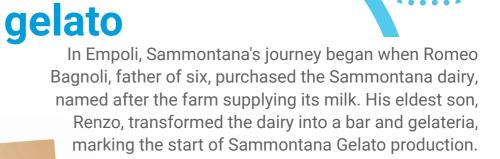
The Invention of the



In Corso Vittorio Emanuele,
Milan, Pasticceria Tre Marie was born.
Renowned for its quality and
elegant hospitality,
its specialty was the Panettone.



946 Sammontana



Barattolino

Three stories began in 1946, brought together in the present day:





## **Bindi Dessert**

## La Donatella

Founded as an artisanal pastry workshop,
La Donatella evolved while staying true to its roots—
crafting excellence with meticulous care, driven by love and passion.

The story began with Attilio Bindi, a Tuscan restaurateur who moved to Milan with his family. In 1946, he and his sons, Romano and Rino, opened a small pastry shop on Via Larga, introducing a new vision for desserts.



MAESIRI DEL DESSE



The Birth of Gelpat

An unwavering dedication to taste, texture, and presentation.



Based in Saint-Auvent, Gelpat has been crafting premium choux-based pastries since 1976, with every production step infused with artisanal care.





The Birth of Il Pasticcere

1988

Sammontana expanded into frozen pastry, innovating with pre-leavened, ready-to-bake products that preserved the traditional essence of "pasta madre" (mother dough).





In the hills of Asolo, brothers Fabio and Paolo Gallina envisioned bringing freshly baked frozen croissants to all of Italy. Thanks to daily baking, their creations retained the fragrance and freshness of just-baked pastries.



2024

The Sammontana Group and FdA unite

marking the beginning of a new chapter, an alliance built on

shared values, a commitment to quality, and a bold vision for the future.

