



Borgunto Wine & Oil

Chianti and Olive oil from the Aretine hills
Artisan food products

Arezzo - Toscana - Italy
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*We are all mortal
until the first kiss and
to the second glass
of wine.*



“EDUARDO HUGHES GALEANO”



“Borgunto is a Tuscan company, we distribute Chianti wine, extra virgin olive oil and jams. We ship our products all over Italy, rediscover the Taste of tradition and authenticity.”



Arezzo - Toscana - Italy

Chianti is the basis of the Tuscan table, of its love for tradition and beautiful things to experience together with the people we love while toasting to life.





BORG'UNTO



Chianti Riserva Wine

Our Chianti Riserva D.O.C.G. is a wine aged in oak barrels that has an intense ruby colour with fruity notes that make it soft and delicate on the palate. The vines are cultivated on hilly land facing south in order to guarantee the highest quality of the grapes and to give the wine the distinctive Chianti characteristics.

Borgunto Chianti Riserva Wine

Category: Red Wine.

Grapes: 85% Sangiovese, 5% Canaiolo, 8% Trebbiano Toscano e Malvasia del Chianti, 2% other red grapes.

Tasting notes

Colour: ruby red with lively hues, tending to garnet.

Nose: fruity (morello cherry, pomegranate) floral (dog rose), tertiary (cinnamon and liquorice).

Taste: dry, with an intense aftertaste of aromatic notes.

Suggested food pairings:

Suitable for grilled meats, cheeses, cold cuts.

Alcohol content: 13,5% Vol

Serving temperature: 18-21° C

NUTRITION FACTS

Average values	per portion (150ml)	per portion% AR*
Energy	124 kcal	6%
	518 kJ	6%
Fat	0 g	0%
Saturated fat	0 g	0%
Monounsaturated fat	0 g	0%
Polyunsaturated fat	0 g	0%
Carbohydrates	4,01 g	2%
Sugars	1,17 g	1%
Fibers	0	0%
Protein	0,1 g	0%
Salt	0,02 g	0%
Cholesterol	0 mg	0%
Potassium	146 mg	7%

*reference intakes of an average adult (200kcal/8400kJ)

bottles	price	shipping
1	25 €	8 €
6	120 €	included
12	220 €	included
18	330 €	included
24	420 €	included
30	510 €	included
36	600 €	included



BORG'UNTO



Chianti Rosso Wine

The wine is made from Sangiovese grapes, enriched by small quantities of other varieties such as Canaiolo nero, Trebbiano Toscano and Malvasia. The vineyards are located on perfectly south-facing hilly terrain to guarantee the highest quality of the grapes and give the wine its unique Chianti characteristics.

Borgunto Chianti Rosso Wine

Category: Red Wine.

Tasting notes

Colour: bright ruby red.

Nose: fruity (currants, blackberries), floral (field violets).

Taste: fresh and savoury.

Suggested food pairings:

Suitable for roasts, grilled meats, game and cheese.

Alcohol content: 13% Vol

Serving temperature: 18-21° C

NUTRITION FACTS

Average values	per portion (150ml)	per portion% AR*
Energy	124 kcal	6%
	518 kJ	6%
Fat	0 g	0%
Saturated fat	0 g	0%
Monounsaturated fat	0 g	0%
Polyunsaturated fat	0 g	0%
Carbohydrates	4,01 g	2%
Sugars	1,17 g	1%
Fibers	0	0%
Protein	0,1 g	0%
Salt	0,02 g	0%
Cholesterol	0 mg	0%
Potassium	146 mg	7%

*reference intakes of an average adult (200kcal/8400kJ)

bottles	price	shipping
1	15 €	8 €
6	65 €	included
12	110 €	included
18	160 €	included
24	200 €	included
30	240 €	included
36	280 €	included



BORG'UNTO



Toscana Rosso Wine

This wine is made from Sangiovese grapes and small quantities of other varieties such as Canaiolo nero, Trebbiano Toscano and Malvasia. The vineyards are located on hilly terrain with perfect exposure to the sun to ensure the production of high quality grapes.

Borgunto Toscana Rosso Wine

Category: Red Wine.

Tasting notes

Colour: bright ruby red.

Nose: fruity (currants, blackberries), floral (field violets).

Taste: fresh and savoury.

Suggested food pairings:

Suitable for roasts, grilled meats, game and cheese.

Alcohol content: 13% Vol

Serving temperature: 18-21° C

NUTRITION FACTS

Average values	per portion (150ml)	per portion% AR*
Energy	124 kcal	6%
	518 kJ	6%
Fat	0 g	0%
Saturated fat	0 g	0%
Monounsaturated fat	0 g	0%
Polyunsaturated fat	0 g	0%
Carbohydrates	4,01 g	2%
Sugars	1,17 g	1%
Fibers	0	0%
Protein	0,1 g	0%
Salt	0,02 g	0%
Cholesterol	0 mg	0%
Potassium	146 mg	7%

*reference intakes of an average adult (200kcal/8400kJ)

bottles	price	shipping
1	10 €	8 €
6	48 €	included
12	95 €	included
18	140 €	included
24	185 €	included
30	230 €	included
36	270 €	included



BORG'UNTO



Rosé Wine

In order to obtain a high-quality rosé wine, the red grapes are harvested earlier than the traditional harvest to ensure a perfect balance between acidity and Sugarsno grade. After crushing, the skins and seeds are left to macerate for a limited time, which can vary from a few hours to a maximum of two days, depending on the grape variety and the desired results.

Borgunto Rosé Wine

Grapes: 80% sangiovese, 20% canaiolo.

Tasting notes

Colour: cherry pink.

Nose: fruity, herbaceous notes.

Taste: wine whose freshness we perceive, slightly savoury.

Suggested food pairings:

appetizers, starters, first courses and fish dishes cured meats and mature cheeses.

Alcohol content: 12 Vol.

Serving temperature: 8-10° C

NUTRITION FACTS

Average values	per portion (150ml)	per portion% AR*
Energy	124 kcal	6%
	518 kJ	6%
Fat	0 g	0%
Saturated fat	0 g	0%
Monounsaturated fat	0 g	0%
Polyunsaturated fat	0 g	0%
Carbohydrates	4,01 g	2%
Sugars	1,17 g	1%
Fibers	0	0%
Protein	0,1 g	0%
Salt	0,02 g	0%
Cholesterol	0 mg	0%
Potassium	146 mg	7%

*reference intakes of an average adult (200kcal/8400kJ)

bottles	price	shipping
1	15 €	8 €
6	65 €	included
12	110 €	included
18	160 €	included
24	200 €	included
30	240 €	included
36	280 €	included



BORG'UNTO



Chianti Riserva Wine Vigna Vecchia

Our Chianti Riserva D.O.C.G selection Vigna Vecchia limited edition is produced from the oldest part of our vineyards, facing south in the hilly terrain where the grapes reach their most excellent quality, and aged in oak barrels for over 24 months. It continues its ageing in an ancient cellar in Via Borgunto 7, corner of Piazza Grande in Arezzo, where humidity regulation and constant temperature are ensured by the presence of a medieval well.

With its low luminosity it becomes the ideal environment to make our Riserva Vigna Vecchia a wine of absolute qualitative relevance. Its intense ruby colour makes it an elegant wine and the intense fruity notes give it an exceptional softness and delicacy. Suitable for any special occasion, it is available on reservation.

Borgunto Chianti Wine

Riserva Vigna Vecchia

Category: Red Wine.

Grapes: 85% Sangiovese, 5% Canaiolo, 8% Trebbiano Toscano and Malvasia del Chianti, 2% other red grapes.

Tasting notes

Colour: ruby red with lively hues, tending to garnet.

Nose: fruity (morello cherry, pomegranate) floral (dog rose), tertiary (cinnamon and liquorice).

Taste: dry, with an intense aftertaste of aromatic notes.

Suggested food pairings:

Suitable for grilled meats, cheeses, cold cuts.

Alcohol content: 13,5% Vol

Serving temperature: 18-21° C

NUTRITION FACTS

Average values	per portion (150ml)	per portion% AR*
Energy	124 kcal	6%
	518 kJ	6%
Fat	0 g	0%
Saturated fat	0 g	0%
Monounsaturated fat	0 g	0%
Polyunsaturated fat	0 g	0%
Carbohydrates	4,01 g	2%
Sugars	1,17 g	1%
Fibers	0	0%
Protein	0,1 g	0%
Salt	0,02 g	0%
Cholesterol	0 mg	0%
Potassium	146 mg	7%

*reference intakes of an average adult (200kcal/8400kJ)

bottles	price	shipping
1	35 €	8 €
6	210 €	included
12	400 €	included
18	580 €	included
24	760 €	included
30	900 €	included
36	1050 €	included



L'ORO di
BORGUNTO

Extra virgin Italian Olive oil

The processing in the oil mill takes place in a continuous cycle, always cold, to best preserve the organoleptic and tasting characteristics of the oil. Brilliant golden green in colour, this oil has a herbaceous aroma, with a slight spicy note and a mild artichoke aftertaste. From olives grown in Tuscany, 100% Italian, this oil represents the highest expression of the art of olive oil production in our region.

Leccino

This crop ripens very quickly, giving us an oil with a fruity and intense flavour, with hints of olives reminiscent of summer. Vegetable aromas and a slight hint of bitterness and spiciness are perceived in every sip, making it a unique oil.

Frantoiano

Productivity and climatic resistance are the characteristics that distinguish this plant. Its ability to adapt to any situation and to always produce an oil of great value makes it a real treasure for enthusiasts. Its green colour and fruity taste of medium intensity are just some of its merits. Vegetable tones of thistle and artichoke and a burst of fresh grass can be perceived in every sip.

Moraiolo

This cultivar loves hilly terrain and is not afraid of a challenge. Its fruits are small but powerful, and give us an intensely green oil with a fruity taste and a hint of leaves. Its woody notes and high polyphenol content make it a unique and sought-after product.

Pendolino

A reliable pollinator and high yield, this cultivar gives us an oil with unique organoleptic characteristics. Its delicate flavour and hint of almond make it a much appreciated and sought-after product.

Borgunto Extra virgin Italian Olive oil

Territory: Tuscany

Altitude: 300 m a.s.l.

Production: 30 hl.

Acidity: 0,16

Polyphenols: over 500 mg/kg (Antioxidants)

Tocopherols: 261 mg/kg (Vitamin E)

Tasting notes

Olive varieties: 40% Leccino, 40% Frantoiano,
20% Moraiolo Pendolino.

Harvest: Manual, early November

Production zone: farm-owned olive groves in the Arezzo hills.

Crushing: Carried out within 6 hours of harvesting, with hammer crusher, continuous and partitioning.

Processing in the crusher: continuous, cold cycle.

Organoleptic characteristics and tasting:

Colour: green with yellow hues;

Nose: Fruity, green with a leafy feel.

Tasting Notes: bitter and spicy with hints of artichoke and almonds.

Pairings: Roasted and grilled meats, soups, cooked pulses, fresh salads and crispy vegetables, delicious on roasted bread.

Evo Oil	Nutrition Facts	Average values per 100ml
Energy		824 kcal
		3450 kJ
Fat	Saturated fat	91,6 g
		13,2 g
Carbohydrates	Sugars	0 g
		0 g
Protein		0 g
Salt		0 g

bottles 0,5l	price	shipping
1	12 €	8 €
6	75 €	included
12	140 €	included
18	200 €	included



BORGUNTO



Jams

Strawberry - Peach

Tuscan strawberries are the main ingredient in this jam with a sweet and intense flavour. Its composition is 72% fruit and 47% total sugar. It has a slightly gelatinous consistency with the seeds of the fruit, and a delicate, sweet flavour. Perfect for bread with butter or to enrich desserts such as tarts and cheesecakes.

Our peach jam has a sweet and very well-balanced flavour, thanks to the limited presence of sugar (only 47%) and the total absence of preservatives. The composition of the jam consists of fruit (72%), sugar and small amounts of pectin and citric acid. Its versatility makes it ideal for desserts as well as for a healthy and tasty breakfast.

Jams

Strawberry - Peach

Net weight: 230 g

Strawberry	Nutrition Facts	Average values per 100gr
Energy		137 kcal
		583 kJ
Fat	Saturated fat	0,2 g
		0,01 g
Carbohydrates	Sugars	33 g
		33 g
Protein		0,6 g
Salt		< 0,01 g

Peach	Nutrition Facts	Average values per 100gr
Energy		138 kcal
		584 kJ
Fat	Saturated fat	< 0,1 g
		< 0,01 g
Carbohydrates	Sugars	34 g
		34 g
Protein		0,6 g
Salt		0,01 g

jars	price	shipping
1	7 €	8 €
6	41 €	included
12	70 €	included
18	100 €	included
24	130 €	included
30	160 €	included
36	180 €	included



BORG'UNTO

Chianina Ragout

with Italian tomatoes

The Chianina is one of the oldest and most important breeds of cattle in Italy, and owes its name to the VAL DI CHIANA breeding area. Certified Chianina meat according to specification IT 003 ET.

Excellent seasoning for all types of pasta, gnocchetti, ravioli tagliatelle, etc. Ready-to-use product to be heated in a bainmarie, in a microwave oven or directly in a frying pan.



Borgunto Chianina Ragout

with Italian tomatoes

Ingredients: : Chianina' beef (60%), tomato puree (origin Italy), extra virgin olive oil, vegetables in varying proportions (carrot, celery, onion, garlic), wine, pork, Salt, parsley, spices.

Allergens: celery. Gluten- and lactose-free, naturally low in Sugars. Preservative-free.

Storage: Store at room temperature. After opening, add extra virgin olive oil, store in the refrigerator and consume within 3 days.

Net weight: 200 g

Expiry date: 4 anni.

Chianina Ragout	Nutrition Facts	Average values per 100gr
Energy		216 kcal
		906 kJ
Fat	Saturated fat	17,2 g
		3,4 g
Carbohydrates	Sugars	2,6 g
		2,4 g
Protein		14,7 g
Salt		2,1 g

jars	price	shipping
1	8 €	8 €
6	42 €	included
12	80 €	included
18	120 €	included
24	160 €	included
30	200 €	included
36	240 €	included



BORG'UNTO



Aglione Sauce

with Italian tomatoes

A modern interpretation of an old recipe, this 100% vegetable sauce is a real delight for the palate. Suitable for dressing any kind of pasta, from pici to tagliatelle, or for preparing tasty and appetizing bruschetta.

The Val di Chiana is a territory Tuscany located between the provinces of Arezzo and Siena, which offers the perfect conditions for the cultivation of vegetables. Here is found a unique type of Allium ampeloprasum called Aglione, with cloves that are much large than those of regular garlic and bulbs that often exceed 500 g. Aglione is much more sweet and less pungent than ordinary garlic. Widely used in many traditional Tuscan Tuscan, once tried it will be impossible to do without it.

Borgunto Aglione Sauce

with Italian tomatoes

Ingredients: Tomato pulp and puree (Origine Italia), double tomato paste (Origine Italia), extra virgin olive oil, garlic (Allium ampeloprasum var. Holmense) 7%, parsley, Salt, spices.

Allergens: none. Gluten- and lactose-free. Preservative-free.

Storage: : Store at room temperature. After opening, add extra virgin olive oil, store in the refrigerator and consume within 3 days

Net weight: 200 g

Expiry date: 4 years

Aglione Sauce	Nutrition Facts	Average values per 100gr
Energy		177,8 kcal
		472,2 kJ
Fat	Saturated fat	7,1 g
		1,1 g
Carbohydrates	Sugars	10,4 g
		10,4 g
Protein		1,9 g
Salt		1,3 g

jars	price	shipping
1	8 €	8 €
6	42 €	included
12	80 €	included
18	120 €	included
24	160 €	included
30	200 €	included
36	240 €	included



BORG'UNTO

Butter-based condiment with White Truffle

Luxury in a jar: the Buttercream with Bianchetto and White Truffle, made from raw materials of controlled origin, is ideal to embellish your dishes or as a refined gift.



Borgunto

Butter-based condiment with White Truffle

Typology: Butter with truffle

Ingredients: Butter 93.5%, Bianchetto Truffle 6%, (Tuber Borchii or Albidum Pico), White Truffle 0.5% (Tuber Magnatum Pico), Flavours. May contain traces of Tuber Brumale.

Allergens: Butter

Prodotto in: Marche (Italy)

Net weight: 80 g

Butter with White truffle	Nutrition Facts	Average values per 100gr	per portion% AR*
Energy		708 kcal	35%
		2962 kJ	35%
Fat Saturated fat		77,9 g	111%
		69,1 g	346%
Carbohydrates Sugars		0 g	0%
		0 g	0%
Protein		1,6 g	3%
Salt		0 g	0%

jars	price	shipping
1	12 €	8 €
6	60 €	included
12	115 €	included
18	170 €	included
24	230 €	included
30	285 €	included
36	345 €	included



BORG'UNTO



Mayonnaise with Summer Truffle

An irresistible culinary delight that combines the creamy texture of mayonnaise with the refined aroma of summer truffles. Its velvety flavour blends harmoniously with fine meat and fish dishes as well as gourmet sandwiches and salads, offering a unique and sophisticated gastronomic experience. An explosion of flavours for truffle lovers.

Borgunto

Mayonnaise with Summer Truffle

Ingredients: Mayonnaise (sunflower oil 70%, water, pasteurised egg yolk (5%), wine vinegar, modified maize starch, Salt, thickening agent (xanthan gum), concentrated lemon juice (0.15%), paprika extract, flavouring), black summer truffle (Tuber Aestivum Vitt) 3%, flavouring, lactic acid.

Allergens: Eggs and egg products

Origin of ingredients: European Union

Net weight: 90 g

Mayonnaise with Summer Truffle	Nutrition Facts	Average values per 100gr
Energy		647 kcal
		2660 kJ
Fat	Saturated fat	71 g
		8,5 g
Carbohydrates	Sugars	0,6 g
		0,5 g
Protein		0,8 g
Fibers		0 g
Salt		1,1 g

jars	price	shipping
1	12 €	8 €
6	60 €	included
12	115 €	included
18	170 €	included
24	230 €	included
30	285 €	included
36	345 €	included



BORGUNTO



Honey with Truffle

An excellent combination of natural sweetness and luxurious earthy aroma. This fine bees' nectar is distinguished by its creamy texture and the enveloping aroma of truffles. The sweetness of the honey is elegantly combined with the intense earthy flavour of the truffle, creating an exclusive gastronomic experience. Perfect for enriching mature cheeses, fine meats and refined desserts, our honey offers a gourmet touch to every dish.

Borgunto

Honey with Truffle

Typology: Nectar with truffle

Ingredients: Acacia honey 99%, White truffle 1% (Tuber Borchii Vitt), Aroma

Origin of ingredients: European Union

Made in: Marche (Italy)

Net weight: 120 g

Honey with Truffle	Nutrition Facts	Average values per 100gr
Energy		372 kcal
		1556 kJ
Fat	Saturated fat	0 g
		0 g
Carbohydrates	Sugars	93,2 g
		93,2 g
Protein		0 g
Fibers		0 g
Salt		0 g

jars	price	shipping
1	15 €	8 €
6	72 €	included
12	140 €	included
18	210 €	included
24	280 €	included
30	350 €	included
36	420 €	included



BORGUNTO

Truffle Pop Corn

Truffle popcorn offers an explosion of gourmet flavours in every bite. Crispy and light, our popcorn is delicately seasoned with truffle, which gives it an enveloping aroma and a hint of luxury. Their crunchy texture makes for an irresistible taste experience. Perfect for sophisticated aperitifs or evenings out with friends, they go wonderfully with a good dry white wine or champagne. Try them in front of a good movie to fully enjoy your movie nights.



Borgunto

Truffle

Pop Corn

Ingredients: Corn for popcorn, black summer truffle, sunflower oil, salt, flavours.

Allergens: None

Net weight: 50 g

Truffle Pop Corn	Nutrition Facts	Average values per 100gr
Energy		495 kcal
		2069 kJ
Fat	Saturated fat	25 g
		2,2 g
Carbohydrates	Sugars	45 g
		0,5 g
Protein		9,5 g
Fibers		0,8 g
Salt		2,5 g

packages	price	shipping
1	8 €	8 €
6	42 €	included
12	80 €	included
18	125 €	included
24	165 €	included
30	200 €	included
36	250 €	included



BORGUNTO

Fig Jam

Borgunto Fig Jam is a unique sensory experience. Prepared with fresh figs and sugar, this delicacy is distinguished by its texture velvety and the rich and enveloping of ripe figs. The amber color and the sweetness naturalness create a balance perfect. Perfect for spreading on toast in the morning, accompanying cheeses seasoned cheeses or homemade desserts. A real treat that enchants the palate.



Borgunto Fig Jam

Net weight: 50 g

Fig Jam	Nutrition Facts	Average values per 100gr
Energy		137 kcal
		583 kJ
Fat	Saturated fat	0,2 g
		0,01 g
Carbohydrates	Sugars	33 g
		33 g
Protein		0,6 g
Salt		< 0,01 g

jars	price	shipping
1	5 €	8 €
6	24 €	included
12	45 €	included
18	70 €	included
24	90 €	included
30	110 €	included
36	140 €	included