



BORG'UNTO

CHIANTI PRODUCTS, WINE & OIL

Arezzo • Tuscany • Italy

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Borg'unto® Granducato Gestioni s.r.l. p.iva 02215630514





*We are all mortal
until the first kiss and
the second glass
of wine.*

“EDUARDO HUGHES GALEANO”



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



Arezzo - Tuscany - 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 tasting life.



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Chianti Riserva Wine

Our Chianti Riserva D.O.C.G. is a wine aged in oak barrels for 12 months 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 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 (2000kcal/8400kJ)

bottles	price	shipping
1	25 €	8 €
6	140 €	included
12	264 €	included
18	369 €	included
24	444 €	included
30	525 €	included
36	576 €	included



Chianti Rosso Wine

The wine is made from Sangiovese grapes, enriched by small quantities of other varieties as Canaiolo nero, Trebbiano Toscano and Malvasia. The vineyards are located on perfectly sunny hilly terrain to ensure a wine that respects the tradition of Chianti

Borgunto Chianti Rosso Wine

Category: Red Wine.

Tasting notes

Colour: bright ruby red.

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

Taste: fresh, savory and velvety.

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 (2000kcal/8400kJ)

bottles	price	shipping
1	15 €	8 €
6	84 €	included
12	158 €	included
18	220 €	included
24	273 €	included
30	315 €	included
36	345 €	included



Toscana Rosso Wine

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

Borgunto Toscana Rosso Wine

Category: Red Wine.

Tasting notes

Colour: brilliant ruby red.

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

Taste: Dry, savory, tending to soft.

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 (2000kcal/8400kJ)

bottles	price	shipping
1	10 €	8 €
6	56 €	included
12	105 €	included
18	147 €	included
24	182 €	included
30	210 €	included
36	230 €	included



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 Sugary 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 (2000kcal/8400kJ)

bottles	price	shipping
1	15 €	8 €
6	84 €	included
12	158 €	included
18	220 €	included
24	273 €	included
30	315 €	included
36	345 €	included



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 12 months and 6 months of aging in the bottle. It continues its aging 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 (2000kcal/8400kJ)

bottles	price	shipping
1	45 €	8 €
6	253 €	included
12	475 €	included
18	664 €	included
24	820 €	included
30	945 €	included
36	1036 €	included



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		91,6 g
	Saturated fat	13,2 g
Carbohydrates		0 g
	Sugars	0 g
Protein		0 g
Salt		0 g

bottles 0,5 l	price	shipping	can 5 l	price	shipping
1	12 €	8 €	1	90 €	8 €
6	67 €	included	2	180 €	included
12	126 €	included	3	250 €	included
18	177 €	included	4	330 €	included
24	218 €	included	5	420 €	included
30	252 €	included	6	500 €	included
36	276 €	included			



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 for simple pasta dishes and tasty bruschetta.



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

Produced 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		77,9 g	111%
		Saturated fat 69,1 g	346%
Carbohydrates		0 g	0%
		Sugars 0 g	0%
Protein		1,6 g	3%
Salt		0 g	0%

jars	price	shipping
1	12 €	8 €
6	67 €	included
12	126 €	included
18	177 €	included
24	218 €	included
30	252 €	included
36	276 €	included



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		71 g
	Saturated fat	8,5 g
Carbohydrates		0,6 g
	Sugars	0,5 g
Protein		0,8 g
Fibers		0 g
Salt		1,1 g

jars	price	shipping
1	12 €	8 €
6	67 €	included
12	126 €	included
18	177 €	included
24	218 €	included
30	252 €	included
36	276 €	included



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		0 g
	Saturated fat	0 g
Carbohydrates		93,2 g
	Sugars	93,2 g
Protein		0 g
Fibers		0 g
Salt		0 g

jars	price	shipping
1	12 €	8 €
6	67 €	included
12	126 €	included
18	177 €	included
24	218 €	included
30	252 €	included
36	276 €	included



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 rosé wine. Try them in front of a good movie to fully enjoy your 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		25 g
	Saturated fat	2,2 g
Carbohydrates		45 g
	Sugars	0,5 g
Protein		9,5 g
Fibers		0,8 g
Salt		2,5 g

packages	price	shipping
1	8 €	8 €
6	48 €	included
12	96 €	included
18	144 €	included
24	192 €	included
30	240 €	included
36	288 €	included



Chianina Ragù 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 Ragù with Italian tomatoes

Ingredients: Chianina' beef (60%), tomato puree (origin Italy), Borgunto 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 Ragù	Nutrition Facts	Average values per 100gr
Energy		216 kcal
		906 kJ
Fat		17,2 g
	Saturated fat	3,4 g
Carbohydrates		2,6 g
	Sugars	2,4 g
Protein		14,7 g
Salt		2,1 g

jars	price	shipping
1	8 €	8 €
6	45 €	included
12	84 €	included
18	118 €	included
24	145 €	included
30	168 €	included
36	184 €	included



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 picci 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 larger 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 dishes, 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		7,1 g
	Saturated fat	1,1 g
Carbohydrates		10,4 g
	Sugars	10,4 g
Protein		1,9 g
Salt		1,3 g

jars	price	shipping
1	8 €	8 €
6	45 €	included
12	84 €	included
18	118 €	included
24	145 €	included
30	168 €	included
36	184 €	included



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		0,2 g
	Saturated fat	0,01 g
Carbohydrates		33 g
	Sugars	33 g
Protein		0,6 g
Salt		< 0,01 g

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

jars	price	shipping
1	7 €	8 €
6	39 €	included
12	73 €	included
18	103 €	included
24	127 €	included
30	147 €	included
36	161 €	included



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: 30 g

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

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

jars	price	shipping
1	3 €	8 €
6	16 €	included
12	31 €	included
18	44 €	included
24	54 €	included
30	63 €	included
36	69 €	included



Figs Jam

Borgunto Figs 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 ideal balance. Perfect for spreading on toast in the morning, accompanying seasoned cheeses or homemade desserts. A real treat that enchants the palate.



Borgunto Figs Jam

Net weight: 50 g

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

jars	price	shipping
1	5 €	8 €
6	28 €	included
12	52 €	included
18	73 €	included
24	91 €	included
30	105 €	included
36	115 €	included



Peaches in Syrup

Enjoy all the authentic sweetness of Tuscany with Borgunto Peaches in Syrup. A product made from a few simple but quality ingredients. Our jars of Peaches in Syrup are ideal as a dessert or to enrich desserts and yogurt, Borgunto Peaches in Syrup are perfect for those who want to enjoy the genuine taste of fruit in every season. Discover the simple and refined pleasure of Tuscan peaches from the comfort of your own home.



Borgunto Peaches in Syrup

Ingredients: Peaches, sugar, water.

Allergens: None

Net weight: 400 g

Peaches in Syrup	Nutrition Facts	Average values per 100gr
Energy		206 kcal
		862 kJ
Fat		15,50 g
	Saturated fat	4,70 g
Carbohydrates		1,2 g
	Sugars	1,1 g
Protein		0,6 g
Salt		< 0,01 g

jars	price	shipping
1	9 €	8 €
6	50 €	inclusa
12	95 €	inclusa
18	132 €	inclusa
24	164 €	inclusa
30	189 €	inclusa
36	207 €	inclusa



Peach Nectar

The best selected and washed peaches are passed through the cold extractor to best maintain all the properties of the extracted juice. Once the right sugar content is verified, the juice is bottled and pasteurized to ensure optimal preservation. No preservatives are added. Peach nectar is the juice obtained from pressing the fruit by separating the pulp, to which only water and sugar are added to enhance the taste and texture.

Apple Nectar

The best apples selected and washed are passed through the cold extractor to best maintain all the properties of the extracted juice, verified the right sugar level the juice is bottled and pasteurized to ensure optimal preservation. No preservatives are added.

Strawberry Nectar

Thicker than a classic juice, it is a 65% strawberry pulp concentrate obtained from the cultivation of our Valdichiana strawberries, known for their high sugar content and re-blooming plants.

Pear Nectar

Pear nectar, is the juice obtained from the pressing of the fruit by separating the pulp, to which only water and sugar are added to enhance its taste and texture.



Borgunto

Nectar

Peach - Apple - Strawberry - Pear

200 ml

Nectar Peach/Apple/ Strawberry/Pear	Nutrition Facts	Average values per 100ml
Energy		42 kcal
		175 kJ
Fat		0,047 g
	Saturated fat	0,004 g
Carbohydrates		9,82 g
	Sugars	9,44 g
Protein		0,3 g
Salt		0,004 g
Fibres		0,7 g

bottles	price	shipping
1	3,50 €	8 €
6	19 €	included
12	36 €	included
18	51 €	included
24	63 €	included
30	73 €	included
36	80 €	included



Tuscan Farmers' Pasta

Tuscan Farmers' Pasta is new and old at the same time: it has a genuine soul, linked to the territory, but is produced and marketed in an efficient and modern way. Its aim is to contribute to recovering the direct dialogue between grower and consumer: a relationship made up of sharing strong values, such as respect for the environment, the protection of tradition, the genuineness of the products; a healthy and authentic dialogue, which finds in our pasta a tasty meeting point, capable of bringing everyone together.



Borgunto Tuscan Farmers' Pasta

500 gr

Tuscan Farmers' Pasta	Nutrition Facts	Average values per 100g
Energy		1526 kcal
		6385 kJ
Fat		1,4 g
	Saturated fat	0,4 g
Carbohydrates		73 g
	Sugars	1,7 g
Protein		12 g
Salt		? g
Fibres		? g

bottles	price	shipping
1	2 €	8 €
6	11 €	included
12	21 €	included
18	29 €	included
24	36 €	included
30	42 €	included
36	53 €	included



Tuscan Ribollita

Discover all the Tuscan tradition in a convenient jar thanks to Borgunto Tuscan Ribollita, a wholesome and flavorful dish made with authentic Tuscan bread, beans, and fresh vegetables of the highest quality. Rich in flavor and nutrition, this soup is an explosion of genuine flavors that tells the story of Tuscan history and culture. Ideal for those seeking a healthy and tasty meal, our ribollita is ready to enjoy, perfect for warming the heart and satisfying the palate in any season. Savor the authenticity of Tuscan cuisine from the comfort of your own home.



Borgunto Tuscan Ribollita

Ingredients: Tuscan bread, Beans, Black Cabbage, Squash, Onion, Celery, Carrot, Cabbage, Swiss Chard, Garlic, Leek, EVO oil, Salt, Tomato.

Allergens: Gluten, Celery

Net weight: 280 g

Ribollita Toscana	Nutrition Facts	Average values per 100g
Energy		180 kcal
		755 kJ
Fat		10,40 g
	Saturated fat	1,40 g
Carbohydrates		18,3 g
	Sugars	1,3 g
Protein		4,5 g
Salt		2,3 g

jars	price	shipping
1	9 €	8 €
6	50 €	included
12	95 €	included
18	132 €	included
24	164 €	included
30	189 €	included
36	207 €	included



Pappa al Pomodoro

Explore the essence of traditional Tuscan cuisine with our Pappa al Pomodoro Borgunto, a dish that combines simplicity and flavour. This dish is a celebration of Tuscan peasant cuisine and its ability to transform simple ingredients into a masterpiece of flavour. Pappa al Pomodoro Borgunto is thick, rich and fragrant, perfect for those seeking a genuine and nutritious comfort food. Prepared according to the traditional recipe, it is ideal for adding a touch of authenticity to your table in any season. Each spoonful is a journey into the genuine flavours of Tuscany, bringing with it the warm hospitality and passion for good food that characterise this beautiful region.



Borgunto Pappa al Pomodoro

Ingredients: Tomato puree, Tuscan bread, onion, EVO oil, salt, garlic.

Allergens: Gluten

Net weight: 200 g

Pappa al Pomodoro	Nutrition Facts	Average values per 100g
Energy		62 kcal
		261 kJ
Fat		2,5 g
	Saturated fat	0,4 g
Carbohydrates		6,8 g
	Sugars	3,0 g
Protein		2,3 g
Salt		0,67 g

jars	price	shipping
1	9 €	8 €
6	50 €	included
12	95 €	included
18	132 €	included
24	164 €	included
30	189 €	included
36	207 €	included



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