



# 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* |
|----------------------|---------------------|------------------|
| <b>Energy</b>        | 124 kcal            | 6%               |
|                      | 518 kJ              | 6%               |
| <b>Fat</b>           | 0 g                 | 0%               |
| Saturated fat        | 0 g                 | 0%               |
| Monounsaturated fat  | 0 g                 | 0%               |
| Polyunsaturated fat  | 0 g                 | 0%               |
| <b>Carbohydrates</b> | 4,01 g              | 2%               |
| Sugars               | 1,17 g              | 1%               |
| <b>Fibers</b>        | 0                   | 0%               |
| <b>Protein</b>       | 0,1 g               | 0%               |
| <b>Salt</b>          | 0,02 g              | 0%               |
| <b>Cholesterol</b>   | 0 mg                | 0%               |
| <b>Potassium</b>     | 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* |
|----------------------|---------------------|------------------|
| <b>Energy</b>        | 124 kcal            | 6%               |
|                      | 518 kJ              | 6%               |
| <b>Fat</b>           | 0 g                 | 0%               |
| Saturated fat        | 0 g                 | 0%               |
| Monounsaturated fat  | 0 g                 | 0%               |
| Polyunsaturated fat  | 0 g                 | 0%               |
| <b>Carbohydrates</b> | 4,01 g              | 2%               |
| Sugars               | 1,17 g              | 1%               |
| <b>Fibers</b>        | 0                   | 0%               |
| <b>Protein</b>       | 0,1 g               | 0%               |
| <b>Salt</b>          | 0,02 g              | 0%               |
| <b>Cholesterol</b>   | 0 mg                | 0%               |
| <b>Potassium</b>     | 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* |
|----------------------|---------------------|------------------|
| <b>Energy</b>        | 124 kcal            | 6%               |
|                      | 518 kJ              | 6%               |
| <b>Fat</b>           | 0 g                 | 0%               |
| Saturated fat        | 0 g                 | 0%               |
| Monounsaturated fat  | 0 g                 | 0%               |
| Polyunsaturated fat  | 0 g                 | 0%               |
| <b>Carbohydrates</b> | 4,01 g              | 2%               |
| Sugars               | 1,17 g              | 1%               |
| <b>Fibers</b>        | 0                   | 0%               |
| <b>Protein</b>       | 0,1 g               | 0%               |
| <b>Salt</b>          | 0,02 g              | 0%               |
| <b>Cholesterol</b>   | 0 mg                | 0%               |
| <b>Potassium</b>     | 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* |
|----------------------|---------------------|------------------|
| <b>Energy</b>        | 124 kcal            | 6%               |
|                      | 518 kJ              | 6%               |
| <b>Fat</b>           | 0 g                 | 0%               |
| Saturated fat        | 0 g                 | 0%               |
| Monounsaturated fat  | 0 g                 | 0%               |
| Polyunsaturated fat  | 0 g                 | 0%               |
| <b>Carbohydrates</b> | 4,01 g              | 2%               |
| Sugars               | 1,17 g              | 1%               |
| <b>Fibers</b>        | 0                   | 0%               |
| <b>Protein</b>       | 0,1 g               | 0%               |
| <b>Salt</b>          | 0,02 g              | 0%               |
| <b>Cholesterol</b>   | 0 mg                | 0%               |
| <b>Potassium</b>     | 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* |
|----------------------|---------------------|------------------|
| <b>Energy</b>        | 124 kcal            | 6%               |
|                      | 518 kJ              | 6%               |
| <b>Fat</b>           | 0 g                 | 0%               |
| Saturated fat        | 0 g                 | 0%               |
| Monounsaturated fat  | 0 g                 | 0%               |
| Polyunsaturated fat  | 0 g                 | 0%               |
| <b>Carbohydrates</b> | 4,01 g              | 2%               |
| Sugars               | 1,17 g              | 1%               |
| <b>Fibers</b>        | 0                   | 0%               |
| <b>Protein</b>       | 0,1 g               | 0%               |
| <b>Salt</b>          | 0,02 g              | 0%               |
| <b>Cholesterol</b>   | 0 mg                | 0%               |
| <b>Potassium</b>     | 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           | Saturated fat   | 91,6 g                   |
|               |                 | 13,2 g                   |
| Carbohydrates | Sugars          | 0 g                      |
|               |                 | 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<br>White truffle | Nutrition<br>Facts | Average values<br>per 100gr | per portion%<br>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    | 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                            | 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    | 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                | 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    | 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<br>Pop Corn | Nutrition<br>Facts | Average values<br>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        | 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 CHIANTINA 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           | 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    | 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 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 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           | 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    | 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           | 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    | 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           | 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    | 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           | 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    | 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              | Saturated fat   | 15,50 g                  |
|                  |                 | 4,70 g                   |
| Carbohydrates    | Sugars          | 1,2 g                    |
|                  |                 | 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<br>Peach/Apple/<br>Strawberry/Pear | Nutrition<br>Facts | Average values<br>per 100ml |
|---|--------------------|-----------------------------|
| Energy                                    |                    | 42 kcal                     |
|   |                    | 175 kJ                      |
| Fat                                       |                    | 0,047 g                     |
|   |                    | 0,004 g                     |
| Carbohydrates                             |                    | 9,82 g                      |
|   |                    | 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                   |
|                       |                 | 0,4 g                   |
| Carbohydrates         |                 | 73 g                    |
|                       |                 | 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               | Saturated fat   | 10,40 g                 |
|                   |                 | 1,40 g                  |
| Carbohydrates     | Sugars          | 18,3 g                  |
|                   |                 | 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               | Saturated fat   | 2,5 g                   |
|                   |                 | 0,4 g                   |
| Carbohydrates     | Sugars          | 6,8 g                   |
|                   |                 | 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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