

FLORENTINE MARRON

1kg - 3kg - 5kg

Our chestnuts, freshly harvested from the heart of our grove, are processed on the spot to preserve their full freshness and authenticity. After thorough cleaning and preliminary grading, each chestnut is carefully handselected to ensure an exclusive product of excellent quality.

The marrons then undergo a water curing process that enhances and preserves their extraordinary organoleptic qualities.

What truly sets our product apart is the meticulous selection and consistent quality, reflected in every size and grade of marron. Our chestnuts are not just a fruit they are a premium raw ingredient, born of tradition, passion, and uncompromising dedication.









OUR CONTACTS:

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WOOD-DRIED CHESTNUT FLOUR

An ivory-colored flour with a distinctive aroma, thanks to the slow drying process over chestnut wood fires.

Highly versatile in the kitchen, it lends itself to a wide range of both sweet and savory recipes. Some cooking ideas: first courses like crêpes and fresh pasta, added to doughs for unique leavened products, or used in pastry for shortcrusts and cakes with an unmistakable fragrance.











TOZZETTI DI SORANO with Chestnut Flour

The wood-dried chestnut flour gives this traditional Tuscan biscuit a woodland fragrance that, combined with pieces of dark chocolate, makes it the perfect end to a meal especially when paired with Vinsanto.









LEOPOLDINI

Perfect as a small gift for a tea with friends or a sweet moment of indulgence. Delicious sablé cookies made with chestnut flour, featuring a delicate aroma and a distinctive woodland note. A true classic: a refined, well-rounded flavor that enhances the natural sweetness of the chestnut.

Cocoa: chocolate and chestnut flour come together in a rich, indulgent, and harmonious balance. RECIPE









The aroma of wood-smoking and the flavor of chestnuts make this pasta a unique experience, that surprise you with every pairing. Perfect with autumnal flavors like cheese fondues and crispy pancetta, but also delightful with the freshness of early spring vegetables. Discover a taste that continues to surprise, season after season.









PICI WITH CHESTNUT FLOUR

The warm aroma of wood smoking and the distinctive flavor of chestnuts give our pasta a unique and unmistakable character. The rough texture of our pasta holds sauces beautifully, delivering a rich and satisfying

Perfect in summer with ricotta and lemon zest, and irresistible in autumn with mushrooms, bacon, or our white Chianina ragù.



250g







A classic recipe, typical of Tuscan festive occasions, made with carefully selected meat from a controlled supply chain. Perfect with our pasta: the bold flavor of the meat blends with the sweet and smoky notes of the chestnut.

A dish that tells the story of Tuscan tradition with elegance and body. RECIPE











Between tradition and creativity in the kitchen











Our Pairings

Behind each product lies a story worth discovering

- a story that reveals its true value.

Vhat follows is a brief guide to help you enjoy our products at their best. Let yourself be inspired by the best produce of Nature.



MARRONS IN SYRUP

Perfect for adding an original touch to your cheese boards. Paired with a semi-aged pecorino, they offer surprising contrasts of flavor.

Simply drain and serve.





260g - 1,7 kg / 1kg drined



RUM-INFUSED MARRONS IN SYRUP

To surprise your guests, serve rum-infused marrons in syrup alongside after-dinner coffee—as an original alternative to the classic chocolate.

The alcoholic note of the rum fades gently, allowing the delicate flavor of the chestnut to shine through: a small indulgence with an unforgettable taste.









CHESTNUT MOSTARDA – cream or whole fruit

A surprising new creation, sure to win over even the most discerning palates. Available as a smooth sauce or with whole chestnuts, it pairs beautifully with cheese, boiled meats, roasts, and — why not — even fish dishes.



115g cream - 260g whole fruit



PICKLED MARRONS

A unique flavor with bold taste, featuring a tangy note that envelops the palate and finishes with a delicate hint of chestnut. Surprising from the very first bite... you'll want to reach for another one right away!

Enjoy them on their own for an original aperitif or add them to your charcuterie boards alongside cheeses and cured meats.







260g / 160g dried - 1250g / 750g



CANDIED MARRONS

An unmissable ingredient made for creative souls.

Perfect for pastry-making: to enrich cakes and leavened desserts, decorate petits fours, or create an irresistible ice cream. And for true sweet lovers, it's a delight to enjoy even on its own—pure and simple.









A traditional product made from candied marrons. This cream, with its rich flavor and slightly coarse texture, is perfect for creating desserts, cake fillings, and delicious tarts.

A tip to impress? Use it to garnish pasta and risottos.

Ideal for pastry-making—to fill cakes, petits fours, and

tarts. Also delicious when simply spread on bread at

breakfast or stirred into porridge for a naturally



indulgent touch.



A luscious cream with a glossy, silky texture.





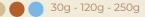




WILDFLOWER HONEY

An authentic Italian honey, produced in the heart of our chestnut grove. Each year it's mildly different, reflecting the spontaneous blooms nature offers us. The result is a unique honey, with a character that changes with the seasons. In 2024, it revealed a delicate fragrance and a unique flavor, with an unexpected hint of Concord grape. A honey that tells the story of the land, the passing of time, and the freedom of the bees to choose the very best of nature.







MARRONS GLACÉ S

Once candied, the chestnuts are finished with a light glaze, transforming them into refined marrons glacés an irresistible delicacy. Perfect for indulging in during autumn, yet ideal all year round for a sweet little treat. For an elegant and harmonious pairing, serve them with

a glass of Semi-Dry Marsala: its notes of dried fruit and caramel beautifully balance the sweetness of the marrons glacés, enhancing their flavor in a rich and enveloping end to the meal.

Alternatively, for a bolder finish, choose a barrel-aged rum: its hints of vanilla and wood create a warm, intense contrast.



CHESTNUT HONEY

30g - 115g - 225g - 1250g

COCOA CHESTNUT CREAM

A distinctive honey with an aromatic fragrance and a slightly bitter taste. It pairs perfectly with cheeses, especially ricotta. Its intense flavor also makes it ideal for creating sweet-bitter contrasts with meats and vegetables.



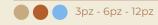
RECIPE





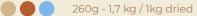


















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