



FLORENTINE MARRON

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 hand-selected 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.

RECIPE



● ● ● 1kg - 3kg - 5kg



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.

RECIPE



● ● ● 400g



CANTUCCI 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.

RECIPE



● ● ● 150g



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



● ● ● 150g



TAGLIATELLE WITH CHESTNUT FLOUR

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.

RECIPE



● ● ● 250g



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 taste.

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

RECIPE



● ● ● 500g



WHITE CHIANINA RAGÙ

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



● ● ● 180g





Our Pairings

Behind each product lies a story worth discovering
- a story that reveals its true value.

What 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

RECIPE



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.

● ● ● 260g - 1,7 kg / 1kg dried

RECIPE



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

RECIPE



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

RECIPE



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.

● ● ● 260g - 1,7 kg / 1kg dried

RECIPE



CLASSIC CHESTNUT CREAM

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.

● ● ● 30g - 115g - 225g - 1250g

RECIPE



COCOA CHESTNUT CREAM

A luscious cream with a glossy, silky texture.
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.

● ● ● 30g - 115g - 225g - 1250g

RECIPE



CHESTNUT HONEY

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.

● ● ● 30g - 120g - 250g

RECIPE



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.

● ● ● 30g - 120g - 250g

RECIPE



MARRONS GLACÉS

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.

● ● ● 3pz - 6pz - 12pz

RECIPE

