


Re Porcino





Porcini Mushrooms

In the lush forests and fresh air of the Modenese Apennines, at the foot of Mount Cimone, grows one of the most prized treasures of our land: the porcini mushroom.

Here, at over 1,000 meters above sea level, the cool climate, rich soil, and diverse woodland environment create the perfect conditions for porcini with an intense aroma, firm texture, and unmistakable flavor.

Harvested with respect for tradition and nature, the Porcino mushroom is a true culinary excellence, valued by chefs and food lovers for its superior quality.

In this catalog, we present a selection of artisanal porcini products: from ready-made sauces to preserves, from creams to seasonings, each one capturing the authentic taste of the mountains and the passion of those who live them every da



Porcini Mushrooms – Tray Packed



To preserve such a precious and delicate product, all processing in our workshop is carried out by hand by skilled staff, with the utmost care.

The transparent trays, carefully prepared and presented, allow customers to immediately appreciate the quality, size, and perfect condition of our mushrooms.

- **SIZES: 20G / 30G / 50G / 100G**
- **PACKAGING: POLYSTYRENE TRAY**
- **SHELF LIFE: 12 MONTHS**



Dried Porcini Mushrooms – Carton Pack



Il Sottobosco dried porcini are packed in cardboard boxes or trays, available in different sizes and grades such as Speciale and Extra. This packaging ensures optimal storage at room temperature, preserving the authentic aroma and flavor of porcini. Perfect for enhancing a wide variety of dishes, these dried mushrooms are an excellent choice for lovers of traditional and gourmet cuisine.

Dried Porcini Mushrooms – Bag Pack



The porcini mushrooms are packed in recyclable plastic bags, allowing customers to easily see the size, integrity, and quality of the product. Available in different sizes and grades.



Dried Porcini Mushrooms – Gift Packs



Our porcini gift packs are elegant and refined, perfect for a gourmet gift. They typically feature high-quality dried porcini, carefully selected and packed in stylish boxes or jars, often with decorative packaging.

These packs highlight the unique flavor of porcini mushrooms, offering a premium culinary experience. Ideal for cooking enthusiasts or as a special gift for holidays and special occasions.

Porcini Mushroom Creams

Our porcini mushroom creams are made with carefully selected, high-quality ingredients, offering an authentic and intense flavor. Ideal for enhancing pasta, appetizers, and main courses, they bring the characteristic taste of porcini to your recipes. Available in convenient jars, they ensure freshness and ease of use in the kitchen.

- **TRUFFLE-FLAVORED PORCINI MUSHROOM CREAM**
- **PACKAGING: GLASS JAR, GR.140**
- **SHELF LIFE: 36 MONTHS**



- **PORCINI MUSHROOM CREAM**
- **PACKAGING: GLASS JAR, GR.140**
- **SHELF LIFE: 36 MONTHS**



Porcini Mushrooms in Oil

Our porcini mushrooms in oil preserve all the natural properties of the mushrooms and are ready to use, perfect for enhancing any dish.

- **CUTTED PORCINI MUSHROOMS IN OIL GR.190**

Funghi Porcini Tagliati



cod. SO0007



- **PORCINI MUSHROOM CARPACCIO IN OIL GR.190**

- **WHOLE-PORCINI MUSHROOMS IN OIL GR.190**



Sautéed Porcini Mushrooms

Our sautéed porcini are made from carefully selected mushrooms, cooked with garlic, parsley, and extra virgin olive oil. Ready to use, they are perfect as a side dish or to enhance pasta, risotto, and crostini, bringing the full aroma of the forest to your table.

- SAUTÉED PORCINI MUSHROOMS IN PORCINI CREAM GR.180



Ready to use

- MIXED SAUTÉED MUSHROOMS WITH PORCINI GR.180



Sautéed Porcini mushrooms ready to use



Sautéed Porcini Mushrooms in can gr.800

Ready-to-Use Sautéed Porcini Mushrooms

Our Porcini mushrooms are carefully sautéed with aromatic herbs and olive oil, preserving their natural flavor and texture. These ready-to-use mushrooms are a convenient addition to any meal, ideal for topping pizzas, adding to sauces, or serving as a side dish. With their deep, savory flavor, they bring the unmistakable taste of fresh Italian porcini to your kitchen, without any additional preparation needed.

Dried Porcini Mushrooms – PET Jar gr.500

Funghi Porcini in PET



cod. ST0501

PET jars with resealable lids are ideal for storing dried porcini. The lid helps lock in moisture and preserve the mushrooms' aroma.

Being transparent, the jars allow easy viewing of the contents without opening, making them convenient for quick selection.

Frozen Porcini Mushrooms

Our frozen porcini are carefully selected and frozen to preserve their authentic flavor and nutritional properties. Available in different cuts, such as whole, sliced, or diced, they are ready to use in a wide variety of dishes, ensuring convenience and quality all year round.

- **PORCINO WHOLE KG.1 : CODE 2010**
- **PORCINO CAP KG.1 : CODE 2013**
- **PORCINO SLICED KG.1 : CODE 2015**
- **PORCINO DICED KG.1 : CODE 2014**



The image shows a promotional graphic for 'Sotto Bosco'. At the top center is the brand name 'Sotto Bosco' in a green, cursive font with a gold crown above the 'o'. Below it is the tagline 'Una montagna di sapori' in a smaller, black, sans-serif font. In the center, the text 'Funghi e Frutti di bosco da gustare in ogni stagione' is written in a black, serif font. To the left is a white card titled 'Re Porcino' with a gold crown and an illustration of porcini mushrooms. To the right is a white card titled 'Re Mirtillo' with a gold crown and an illustration of blueberries. The background features faint illustrations of various forest products like mushrooms, raspberries, and strawberries.

Sotto Bosco
Una montagna di sapori

Funghi e Frutti di bosco
da gustare in ogni stagione

Re Porcino

Re Mirtillo

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