

Sotto Bosco

Una montagna di sapori

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SOUR AMARENE CHERRIES WHOLE AND PITTED

Welcome to our world, where a passion for quality meets the excellence of tradition.

We carefully select mushrooms, truffles, and regional specialties, hand-picked from the mountains, to offer you fresh, authentic, and top-quality gourmet products.

Reliability, flavor, and nature: these are the ingredients we provide to restaurants, chefs, and retailers worldwide.

Browse our selection and let yourself be inspired by unique flavors, ready to elevate every culinary creation.



Sweet and Sour Sauces

Our sweet and sour sauces represent a perfect blend of tradition and innovation, ideal for enhancing appetizers, aged cheeses, and gourmet dishes with a refined touch. Made with carefully selected natural ingredients, these sauces come in 180 g jars, with a shelf life of 36 months at room temperature.

A DELICIOUS SAUCE MADE WITH ORGANIC STRAWBERRIES AND TRADITIONAL BALSAMIC VINEGAR OF MODENA PGI, PERFECTLY PAIRED WITH FRESH CHEESES AND DESSERTS

A BALANCED COMBINATION OF SWEET ONIONS AND TRADITIONAL BALSAMIC VINEGAR OF MODENA PGI, PERFECT FOR PAIRING WITH ROASTED MEATS AND AGED CHEESES

MADE WITH ORGANIC FIGS AND TRADITIONAL BALSAMIC VINEGAR OF MODENA PGI, THIS SWEET AND VELVETY SAUCE IS PERFECT FOR PAIRING WITH AGED CHEESES AND MEAT DISHES

STRAWBERRIES & BALSAMIC VINEGAR OF MODENA IGP



ONION & BALSAMIC VINEGAR OF MODENA IGP



FIGS & BALSAMIC VINEGAR OF MODENA IGP



Extra Jams

Made with carefully selected fruit and a very high percentage of raw ingredients, our jams celebrate the authentic flavors of tradition. Free from artificial flavors and preservatives, they are perfect for those seeking authenticity and taste in every spoonful

AN EXQUISITE JAM WITH AN INTENSE AND SLIGHTLY TART FLAVOR, PERFECT FOR PAIRING WITH FRESH AND AGED CHEESES OR ENHANCING HOMEMADE TARTS. SOUR CHERRIES, SIMILAR TO CHERRIES BUT MORE AROMATIC, GIVE THIS JAM A RICH AND REFINED FLAVOR PROFILE

THICK, VELVETY, AND PLEASANTLY TART, THIS JAM IS A TRUE EXPLOSION OF FLAVOR. PERFECT ON TOASTED BREAD, YOGURT, OR TO ADD CHARACTER TO CAKES AND DESSERTS. A TIMELESS CLASSIC THAT DELIGHTS FROM THE VERY FIRST TASTE

WITH A SWEET AND FAMILIAR TASTE, THIS JAM IS MADE FROM STRAWBERRIES PICKED AT PEAK RIPENESS. IDEAL FOR INDULGENT BREAKFASTS, PANCAKES, TARTS, OR AS A FILLING FOR HOMEMADE DESSERTS. A WARM HUG OF SWEETNESS AND SIMPLICITY

“VISCIOLE” CHERRY



“AMARENE” CHERRY



STRAWBERRY AND WILD STRAWBERRY



Extra Jams

Made with carefully selected fruit and a very high percentage of raw ingredients, our jams celebrate the genuine flavors of tradition. Free from artificial flavors and preservatives, they are perfect for those seeking authenticity and taste in every spoonful.

AN IRRESISTIBLE BLEND OF BLACKBERRIES, BLUEBERRIES, RED CURRANTS, AND RASPBERRIES, CREATING A JAM WITH A COMPLEX, VIBRANT, AND ENVELOPING FLAVOR. PERFECT FOR BREAKFAST, ON TOAST, YOGURT, FRESH CHEESES, OR AS A SPECIAL INGREDIENT IN DESSERTS AND RUSTIC CAKES

FRAGRANT, SLIGHTLY TART, AND INCREDIBLY ELEGANT ON THE PALATE, RASPBERRY JAM IS PERFECT FOR THOSE WHO ENJOY A MORE REFINED AND PRONOUNCED FLAVOR. TRY IT WITH RICOTTA, PANNA COTTA, CHEESECAKE, OR SIMPLY ON A SLICE OF WARM BREAD



MIXED BERRY JAM



RASPBERRY JAM

Venison Meat Ragù

Straight from the heart of the Italian forests, our game meat ragù brings the strength and refinement of mountain cuisine to your table. Prepared according to traditional recipes, with carefully selected meats and natural ingredients, they are perfect for enhancing pasta dishes with flavor and character

ROE DEER RAGÙ

AN ELEGANT SAUCE WITH A BOLD YET BALANCED FLAVOR. TENDER ROE DEER MEAT BLENDS WITH VEGETABLES AND SPICES IN A SLOW-COOKED PREPARATION THAT RELEASES ITS FULL AROMA. PERFECT WITH TAGLIATELLE, PAPPARDELLE, OR RUSTIC POLENTA.

WILD BOAR RAGÙ

RICH, FULL-BODIED, AND INTENSELY FLAVORFUL, WILD BOAR RAGÙ IS A TIMELESS CLASSIC OF TUSCAN AND UMBRIAN CUISINE. MADE WITH CAREFULLY AGED MEAT AND A SAUTÉED BASE THAT ENHANCES ITS COMPLEXITY, IT IS PERFECT FOR HEARTY, CONVIVIAL DISHES

HARE RAGÙ

DELICATE YET WILD, THIS RAGÙ CAPTURES THE TRUE ESSENCE OF HARE. A SLOW AND CAREFUL PREPARATION ENHANCES THE FLAVORFUL MEAT, CREATING A RICH SAUCE THAT PAIRS PERFECTLY WITH FRESH EGG PASTA OR POTATO GNOCCHI.



Truffle sauce



Our truffle sauce is a gourmet condiment that brings out the authentic, natural flavor of truffles. Made with carefully selected ingredients, it delivers an intense and refined taste.

Serving Suggestions:

- Stir into fresh pasta or risotto for an elegant, aromatic dish.
- Use as a topping for grilled meats, eggs, or gourmet sandwiches to add a luxurious touch.

Mixed Dried Mushrooms

The mix includes a variety of dried mushrooms, including Porcini, Champignons, Oyster, and Shiitake, offering a rich and diverse aromatic profile.

Serving Suggestions:

- Rehydrate and use in risottos, pasta dishes, or soups to add depth and flavor.
- Sauté with garlic and olive oil as a side dish or topping for meats and vegetables.



Dried Mushrooms – Other Varieties

In addition to classic Porcini, we offer an exclusive range of dried mushrooms from other prized species, carefully harvested and processed to preserve their aroma and organoleptic properties. An authentic way to enhance any dish with new and surprising flavors.



Sotto Bosco

CHANTERELLE MUSHROOMS (CANTHARELLUS LUTESCENS)

ALSO KNOWN AS CHANTERELLE, THIS PRIZED AUTUMN MUSHROOM IS APPRECIATED FOR ITS DELICATE, FRUITY, AND SLIGHTLY SMOKY AROMA. IDEAL WHEN DRIED FOR RISOTTOS, SOUPS, LIGHT SAUCES, AND DISHES FEATURING FISH OR VEGETABLES. VERSATILE AND AROMATIC, IT BRINGS THE AUTHENTIC SCENT OF THE FOREST TO YOUR DISHES.

Cantharellus Lutescens



Sotto Bosco

BLACK TRUMPET MUSHROOMS (CRATERELLUS CORNUCOPIOIDES)

WITH ITS DARK COLOR AND DISTINCTIVE APPEARANCE, THE BLACK TRUMPET IS A WILD MUSHROOM WITH AN INTENSE AROMA AND ELEGANT FLAVOR, FEATURING EARTHY AND SLIGHTLY AROMATIC NOTES. PERFECT WHEN DRIED FOR RISOTTOS, SAUCES, PASTA, AND MEAT DISHES. A TRUE AUTUMN DELICACY THAT ADDS DEPTH AND CHARACTER TO THE MOST REFINED CULINARY CREATIONS.

Cantharellus Cornucopioides



Sotto Bosco

MOREL MUSHROOMS (MORCHELLA ESCULENTA)

ALSO KNOWN AS MOREL, THIS IS ONE OF THE MOST PRIZED AND SOUGHT-AFTER MUSHROOMS IN THE CULINARY WORLD. DISTINGUISHED BY ITS UNMISTAKABLE HONEYCOMB-LIKE APPEARANCE AND UNIQUE AROMA.

Morchella Esculenta



Sotto Bosco

CHANTERELLE MUSHROOMS (CANTHARELLUS CIBARIUS)

ALSO KNOWN AS GOLDEN CHANTERELLES, THEY ARE DISTINGUISHED BY THEIR FRUITY AROMA AND FIRM TEXTURE. EXCELLENT FOR RISOTTOS, CREAMY SAUCES, OR REFINED SIDE DISHES.

Cantharellus Cibarius



Mixed Frozen Mushrooms with Porcini



Our mixed frozen mushrooms with Porcini are an artisanal delicacy, combining the richness of Porcini (*Boletus edulis*) with other carefully selected varieties, offering an aromatic and versatile mix for your cooking.

Serving Suggestions:

- Sauté in olive oil with garlic and herbs as a side dish or topping for meats.
- Incorporate into risottos, pasta dishes, or creamy sauces for a rich and earthy flavor.

Frozen Mixed Berries



Wild Blueberries
(*Vaccinium myrtillus*)



Wild Strawberries
(*Fragaria vesca*)



Blackberries
(*Rubus fruticosus*)



Raspberry (*Rubus idaeus*)



Mixed Berries :
Blackberries, Bilberries, Raspberries, Red
Currants



Mixed Berry Nectar

Raspberry Nectar

Raspberry Nectar and Mixed Berry Nectar complete our NECTARS line.

Like all our nectars, they contain 60% fruit, ensuring a natural and intense flavor.



ORGANIC CERTIFIED

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100% ORGANIC

CF0001



CF0002



CF0010



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. To the left is a white card titled 'Re Porcino' with a gold crown, featuring an illustration of three porcini mushrooms. To the right is a white card titled 'Re Mirtillo' with a gold crown, featuring an illustration of blueberries. Below the central text is the phrase 'Funghi e Frutti di bosco da gustare in ogni stagione'. At the bottom of the graphic, the address 'Pavullo nel Frignano (Mo) - 0536.21080' and the website 'www.ilsottobosco.com - info@ilsottobosco.com' are listed in white text on a dark green background.

Sotto Bosco
Una montagna di sapori

Re Porcino

Re Mirtillo

Funghi e Frutti di bosco
da gustare in ogni stagione

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