



COMPANY PROFILE




Il Sottobosco is an Italian company based in Pavullo nel Frignano (Modena), in the Tuscan-Emilian Apennines, a region known for its rich forests and natural biodiversity.

For over 30 years, the company has specialized in the selection, processing, and transformation of high-quality forest products, with a strong focus on wild porcini mushrooms. In 1990, Il Sottobosco launched its flagship **Re Porcino** line, establishing itself as a reference in the dried porcini mushroom category.

The company combines tradition and expertise with strict quality and food safety standards, working with carefully selected wild and controlled raw materials. Production processes are designed to preserve the authentic flavour and integrity of forest ingredients.

Sustainability is an important pillar of the company's philosophy, with a growing commitment to recyclable and eco-friendly packaging solutions.

Il Sottobosco operates through three main brands:

- premium porcini mushrooms in dried, frozen, and oil-preserved formats 
- wild blueberry products including jams, juices, nectars, and preserves 
- a wide range of mushrooms, forest mixes, sauces, fruit-based specialties 

The product portfolio includes dried, fresh, and frozen mushrooms, mushrooms in oil, wild berries, and mushroom-based sauces and ragùs, serving both retail and foodservice markets.

Company details

Il Sottobosco

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