



SELEKTIA TARTUFI

SIMONE CALUGI



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A long experience passed from father to son,
to achieve a single goal: Excellence.

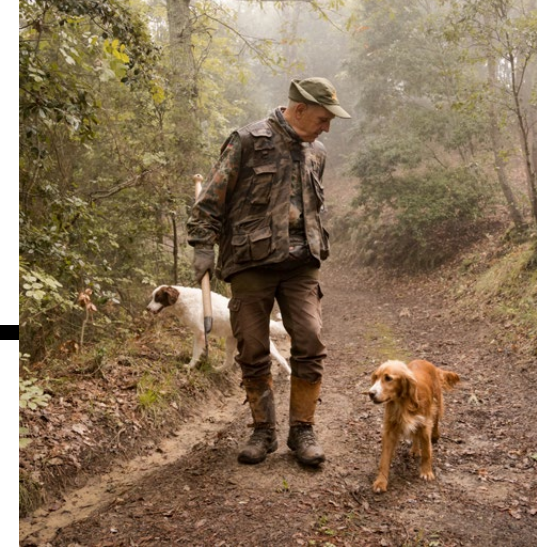
A story made of Passion and Research since 1860



A long experience handed down from four generations since 1860 to achieve a single goal: reach **Excellence**.

Simone Calugi, following in the footsteps of his great-grandfather, grandfather, and father Renato - excellent truffle hunter - gave life, detaching himself from the family business: **Selektia Tartufi**. A new dynamic reality aimed to bring the Tuscan tradition into the world. The company, in continuous growth, has three founding values: **the Family, the Territory, and the Quality**.

Territory, Love and Passion



Tuscany is one of the most important Italian regions for the production of truffles. In our region, you can find many **pristine areas rich of different type of truffles all year round**. The precious tuber, harvested mainly between **San Miniato, the Balze Volterrane, and the Crete Senesi**, is selected and processed with the most innovative technologies; to preserve and enhance its natural characteristics.

All Selektia products are born from the **love** for the territory and the **passion** for cooking and good food. They are cooked according to traditional recipes to create genuine and tasty products to bring to the tables around the world using **ingredients with the addition of natural aromas**.



Vision

- The company follows strict health regulations and is certified by IFS and BRC, have glutenfree products, a Biological line, and a Kosher line;
- Selettia Tartufi handed down the Tuscan gastronomic tradition;
- Be an ambassador of Made in Italy worldwide;
- Offer products of high quality.



Mission

- Be recognized worldwide for the quality of our Tuscan products;
- Enter for the first time in the GDO qualified with high-quality products.



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CERTIFICATIONS

Our products are **certified**, we also guarantee **product traceability**.
We have **Organic products, Kosher** and a selection of **Gluten Free products**.





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Fresh Truffle

Tuscany is one of the most important Italian regions for the collection of truffles. The most famous and valuable is the **White Truffle** (Tuber Magnatum Pico). Throughout the year, however, other varieties of truffles are available. Each type of truffle has a scent and taste unique, able to enrich dishes and recipes.



White Truffle
(Tuber Magnatum Pico)
10 Sept. - 31 Dec.



Bianchetto Truffle
(Tuber borchii Vitt.)
10 Jan. - 30 Apr.



Black Truffle
(Tuber Melanosporum Vitt.)
15 Nov. - 15 Mar.



Uncinatum Truffle
(Tuber Uncinatum Chatin)
1 Oct. - 31 Dec.



Summer Truffle
(Tuber Aestivum Vitt.)
1 June - 30 Nov.



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Fresh Mushrooms

Thanks to an extraordinary logistic organization we can guarantee to our customers spontaneous mushrooms always freshly selected both for quality and for size.



Porcini Mushrooms
(Boletus Edulis)



Chanterelle Mushrooms
(Cantharellus Cibarius)



Cesar's Mushrooms
(Amanita Caesarea)



Preserved Products: Excellence based on Truffles and not only

Selektia Tartufi produces about **50 references based on truffles**.

We combine truffles with products of extraordinary quality, offering a wide range of unique products appreciated internationally.

To taste truffles all year round, Selektia has created **Creme, Sauces, Condiments, and Sweets**. Our goal is to make you enjoy a taste of the Tuscan gastronomic tradition.

Selektia Tartufi also offers a wide range of **conserved products with the line Mushrooms and Gourmet**.

The same care and attention are reserved for the delicate phases of processing and storage to maintain **the peculiarity of raw materials**.

The Mushroom Line and the Gourmet Line offer **Vegetables in Oil, Creams and Sauces** to complete your recipes.



Truffle Sauce

Rich Champignon mushrooms sauce and 5% of Summer Truffle (Tuber aestivum Vitt.), light or dark. Available light or dark. Excellent for dressing pasta such as spaghetti or linguine, rice, gnocchi or as a filling for baked turkey or chicken, or simply accompanied with egg. Perfect as a crostino topping for appetizers.

30 gr - 75 gr - 160 gr - 500 gr - 950 gr



Summer Truffle Carpaccio

Summer Truffle (Tuber aestivum Vitt.) thinly slices in sunfloweroil with a delicate aroma, and a lightr flavour enriched with the typical Tuscan spicy notes. Good as a sauce for pasta or a dressing for red and white meat.

35 gr - 75 gr - 165 gr - 500 gr



Butter and White Truffle Specialty

Anhydrous Butter with a delicate aroma and a pleasant flavour, enriched with White Truffle (Tuber magnatum pico) flakes, and good to use as crostino topping or as a sauce for pasta. It is also excellent to stir risotto.

30 gr - 75 gr - 150 gr - 450 gr



White Truffle flavoured Extra Virgin Olive Oil - based condiment

Condiment with the typical bitter and spicy Truffle flavours. Excellent to season not only main dishes, but also frittata, meat, fish and pizza.

55 ml - 100 ml - 250 ml - 500 ml



Acacia Honey and Truffle Specialty

Acacia Honey and Summer Truffle (Tuber aestivum Vitt.). A delicious sweetness characterized by a nice clear yellow colour with truffle petals and the right balanced flavour between the sweet one of honey and the fragrant one of truffle. Excellent to taste with cheese, ricotta, fruit and ice-cream.

40 gr - 110 gr - 715 gr

Best Seller



Truffle Flavoured sea water seasonig

The very light Truffle Flavoured Seasoning one can have to give a special touch to every basic and genuine dish. Taste it with raw Fish or Meat for an explosion of Truffle Taste!

100 ml



Summer Truffle Carpaccio in sea water

Sea water meets Truffles and create a unique product that intensify Truffles features and its natural taste. Enjoy it on top of all your preparation.

75 gr



Truffle Hunter Spread

The Truffle Hunter recipe of a Champignon Mushrooms, patatoes and Summer Truffle (Tuber aestivum Vitt.) 5% based spread ready to use for Bruschetta, or dippings.

80 gr



Mushrooms Spread with Truffle

Delicate Champignon Mushrooms, patatoes and Summer Truffle (Tuber aestivum Vitt.) 5% based spread ready to use for Bruschetta, or dippings.

80 gr



Onion Bruschetta with Truffle

Intense and rich Onion and mushrooms and Summer Truffle (Tuber aestivum Vitt.) 5% Bruschetta ready to use for Happy Hour and Burgers preparations.

80 gr



Vegan Truffle Mayo Spread

A vegan Mayo with Summer Truffle and Tumeric for Burger preparations and Fries dippings that conquer everyone!

80 gr



Pistachio and Truffle spread

Appetizing spread with pistachio. Perfect for both savory and sweet combinations thanks to its balance of flavors. Ideal for sweet and savory greedy pizzas, as a condiment or main courses, or on delicate cheeses such as mozzarella.

80 gr



Cashews and Truffle spread

Creamy spread based on cashews and crunchy truffle grains that create a pleasant contrast of textures on the palate. The roasting of the cashews intensifies the taste and makes it round and lovely.

80 gr



Hazelnuts and Truffle spread

Delicious silken hazelnut cream. A succulent spread perfect in its simplicity on bread, or to enrich desserts with imaginative recipes.

80 gr



Almond and truffle spread

Irresistible spread with a crunchy texture and a sweet almond flavor with slightly salty notes. Genuine and appetizing, it is excellent for various preparations or simply enjoying on its own.

80 gr

New Entries

Sweetnesses



Truffle Spicy Spread

Una salsa piccante al Tartufo che da un tocco di brio per il tuo aperitivo. Una salsa unica pronta da utilizzare per tantissime preparazioni per gli amanti del piccante!

80 gr





Dry Products obtained by the most accurate machining

Exclusive products are obtained from the most careful and accurate processing faithful to the Tuscan artisan tradition.

Selektia Tartufi offers a wide range of **Dry Products truffles** as pasta, rice, and freeze-dried truffles.

The Mushroom Line offers **top-quality Porcini mushrooms**. The Gourmet line also has **Dried Tomatoes and Saffron Pistils**.



Frozen Products

Authentic products of the highest quality, which thanks to their packaging can keep their unique taste.

Selektia Tartufi offers a wide range of **frozen truffles** such as **Black Summer Truffle** and **Bianchetto Truffle**. As for mushrooms, there are both sliced and cubed **Porcini mushrooms**, **Frozen mushrooms Caps**, and a **Mixed Mushrooms**. Finally, there is a careful selection of **berries** with an authentic flavor, such as: **Raspberries; Blackberries and Strawberries**.



Industry Products

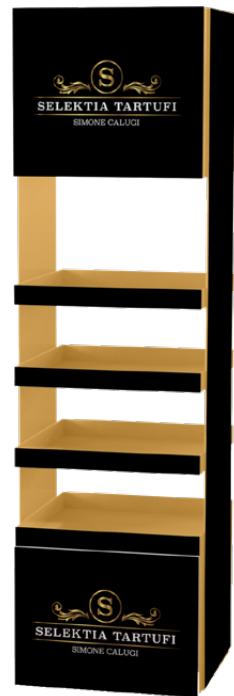
A carefully designed line for the food industry.

Simple and genuine recipes based on selected raw materials of the **highest quality** from our territory, designed to enrich the taste of food products: truffle brisure, slices and cube in water or oil, with or without flavouring; whole, sliced and brisure of frozen truffle; dry and freeze-dry truffle.



Private Label: Lines customized to your brand

It is thanks to our internal production chain that we can offer on request **the private label service**.
Product lines with labels, brands, and custom recipes.



Scan the Qr Code
and discover all of our products

Merchandising



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SELEKTIA ITALIA

Via Vittorio Niccoli, 316/Q

Loc. Cambiano

Zona Ind. Il Casone

50051 Castelfiorentino (FI)

Tel. +39 0571 64938

Fax. +39 0571 582016

info@selektiatartufi.it

www.selektiatartufi.it