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**SELEKTIA TARTUFI**

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SIMONE CALUGI

# History

*A long experience passed on from father to son since 1860  
to reach a single objective: EXCELLENCE.*



**Selektia Italia** was born in Tuscany in 2008 by the long experience of its owner, **Simone Calugi**, in the collection , production and sales of Truffles. Everything started with Simone's great grandfather that started hunting truffles in Tuscany. A 4° generation tradition that remains over time.

An innate passion passed down from his father Renato Calugi , excellent Truffle hunter and famous Tuscan entrepreneur.





Tuscany is one of the most important regions for the production of truffles. Our region is fortunate to have uncontaminated areas where you can find places rich in truffles all year round. More specifically, the precious White Truffle, mainly collected in the hills of 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 the typical and genuine Tuscan cuisine.

# Truffles

**Tuscany** is one of the most important region for truffles. The harvest mainly concerns **White truffle** (*Tuber magnatum Pico*), the most refined, and in second place other species available all around the region. The importance of truffle is also given by the remarkable number of truffle hunters, more than 3000.



**White Truffle**  
(*Tuber  
Magnatum Pico*)  
10/09 – 31/12



**Bianchetto Truffle**  
(*Tuber borchii Vitt.*)  
10/01 – 30/04



**Winter Black Truffle**  
(*Tuber melanosporum  
Vitt.*)  
15/11 – 15/03



**Autum Truffle Chatin**  
(*Tuber Uncinatum  
Chatin*)  
1/10 – 31/12



**Summer Truffle**  
(*Tuber Aestivum Vitt.*)  
1/06 – 30/11





# Mushrooms

Thanks to an extraordinary logistical organization we are able to guarantee to our customers the freshest wild mushrooms selected for their quality and size.

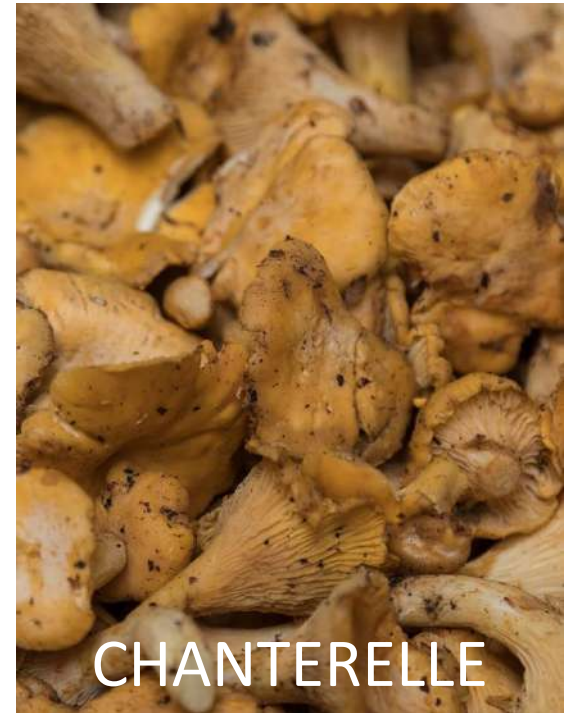
Following the seasonality, we have different types of fresh mushrooms from May to November.



PORCINI



CAESAR



CHANTERELLE



# *Vision*

- Rigorous sanitary regulation, including IFS Certification, Gluten free products and Organic versions of some products lines;
- Tuscan gastronomic tradition ;
- Made in Italy;
- High quality products;

# *Mission*

- Recognition of our brand around the world;
- Associate Truffles to Selektia Tartufi as a worldwide exporter of “Italian and Tuscan Quality”;

# *Preserved Products*



SELEKTIA  
*Truffles*



SELEKTIA  
*Mushrooms*



SELEKTIA  
*Gourmet*



# Best Sellers



**Carpaccio di  
Tartufo Estivo**



**Salsa Tartufata**



**Sale al Tartufo**



**Burro al  
Tartufo Bianco**



**Pesto al Basilico  
e tartufo**



**Olio EVO al Tartufo Bianco**



**Miele d'Acacia  
al tartufo**



# Dried Products

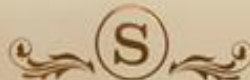


**SELEKTIA FUNGHI**

SIMONE CALUGI

**Funghi Porcini secchi**  
Dried Porcini mushrooms

[www.selektia.it](http://www.selektia.it)



**SELEKTIA GOURMET**

SIMONE CALUGI

**Pomodori secchi**  
Dried Tomatoes

Selezione di Eccellenza



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**Tartufo Estivo**  
Liofilizzato a fette  
Dried sliced summer Truffle

Ottimizzato naturalmente dall'azione di funghi truffle  
Che fanno loro integrare la loro struttura proteica

Selezione di Eccellenza



**SELEKTIA TARTUFI**

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**Polenta al Tartufo**



**SELEKTIA FUNGHI**

SIMONE CALUGI

**Riso ai Funghi Porcini**

Rice with Dried Porcini





*Fresh Products*



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# *Frozen Products*



*Truffles*

*Mushrooms*

*Gourmet*



# *Products for the Industries*

Semi-finished of Summer Truffle created to flavor products such as salami and cheeses.  
Available both in Slices and in Brisura with or without flavouring.  
Packaged in 500g and 1Kg jars and bags.



**SUMMER TRUFFLE SLICES IN BRINE**



**SUMMER TRUFFLE BRISURA IN BRINE**

# Selektia's Bio and Kasher lines



  
**SELEKTIA TARTUFI**  
SIMONE CALUGI





# Products with Private labels

Possibility of making products also under private label.



  
PRELIBATEZZE DELLA NATURA



# Selektia target Clients



## DISTRIBUTORS/IMPORTERS

- Distributors to retailers and supermarkets
- Foodservice distributors

## HO.RE.CA.

- Michelin and Luxury Restaurants
- 5\* Luxury Hotels

## RETAILERS

- Gourmet Shops, Fine Food Shops
- Supermarkets chains

## INDUSTRIES

- Dairy factories
- Salami and Cheeses makers

# Selektia World Wild

SEARCHING FOR NEW PARTNERS



## EXPORT

AUSTRALIA  
AUSTRIA  
BELGIUM  
BULGARIA  
CANADA  
CHINA  
CROATIA

FRANCE  
GERMANY  
UK  
GREECE  
HONG KONG  
INDIA  
IRELAND

JAPAN  
KENYA  
LUXEMBOURG  
MALTA  
MOROCCO  
MEXICO  
NEW ZELAND

HOLLAND  
POLAND  
PORTUGAL  
ROMANIA  
RUSSIA  
SERBIA  
SINGAPORE

SLOVENJA  
SOUTH KOREA  
SPAIN  
USA  
SWITZERLAND  
TAIWAN  
URUGUAY





*Thank you for your attention*



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