

A large, light gray, stylized letter 'U' that serves as the background for the entire page. It is centered and occupies most of the frame.

UGO LINI

— GOURMET —



UGO LINI TRUFFLE

OUR STORY

The passion for good and natural food was born from far away, when Renato, my grandfather who grows food products, created his own cultivation since the early 1900s and then passed it on to his daughter with passion Mrs Renata my mother, who punctually and every day, he went to the market, driving his truck loaded with the harvest for sale.

I was a baby and while I was going to school, I did not hide that I was attracted and fascinated by the world of nutrition, made of natural and fresh products made without any preservatives.

Today, after over a century of experience of the Ugolini family, their own company has been created which thanks to the historic chef Nino Cannavale and Roberto Ugolini, son of Mrs Renata, has created the first line of products of sauces both with truffles and not, produced Vegan and Biological Halal and Kosher certified, putting together 3 fundamental concepts

- 1) Maximum quality and goodness**
- 2) Best packaging**
- 3) Best quality - product ratio**



WHO WE ARE & WHAT WE DO

Roberto Ugolini of Ugolini Gourmet, with over 20 years of experience in catering alongside starred chefs, has transferred all his culture and experience to the creation of products for both professional chefs and large retailers, always maintaining the highest quality at the possible price compared to the market, being able to allow families, the possibility of being able to enjoy and eat our condiments, ready to use. This allows professional chefs to always maintain the same quality standard, without a restaurant changing its flavors, every time the chef changes.

The success of a restaurant is given by the continuity, consistency and consistency with respect to quality and flavors.



QUALITY BY TRADITION

Regarding the quality thanks to the chef Nino Cannavale and the use of excellent raw materials, which determine the result and success, regarding the GOODNESS, maintaining the originality and tradition of what grandfather Renato taught, we have reached the maximum that can be achieved at the prices that everyone who loves good Italian cuisine could abstain.



UGOLINI GOURMET



UGOLINI
GOURMET
SUGO
ALL'ARRABBIATA
ARRABBIATA TOMATO SAUCE

180 g e
6,35 oz



DICHIARAZIONE
DECLARAZIONE
NUTRIZIONE
Energia / Energy
Grassi / Lipids
Di cui acidi grassi saturi / Saturated fatty acids
Carboidrati / Carbohydrates
Di cui zuccheri / Of which sugars
Proteine / Protein
Sale / Salt
Altre informazioni
Prodotto in Italia
Via G. Cesare, 10 - 37012 Verona





BRUSCHETTA PICCANTINA SAUCE

Weight / Code

180g 1516



CONFIT OF RED ONIONS & BALSAMIC VINEGAR OF MODENA

Weight / Code

180g 1518



TRUFFLE PESTO

Weight / Code

180g 1524



RED PESTO

Weight / Code

180g 1528

TASTE OF TRUFFLES



MUSHROOMS CREAM

Weight / Code
180g 1520



TOMATO SAUCE WITH TRUFFLE

Weight / Code
180g 1532



ARRABBIATA TOMATO SAUCE

Weight / Code
180g 1534





VEGAN PRODUCTS



UGOLINI GOURMET



GENOVESE PESTO BIO

Weight / Code

180g 1540

PESTO ROSSO BIO

Weight / Code

180g 1542



PESTO VEG

Weight / Code

180g 1536



RAGU VEG

Weight / Code

180g 1538





UGGOLLINI TRUFFELE



SPECIALTY BASED ON CREAM AND BIANCHETTO TRUFFLE

Weight / Code
170g 9265

TRUFFLE SAUCE

Weight / Code
180g 9272



SPREADABLE PISTACHIO CREAM

Weight / Code
190g 9432

KETCHUP WITH SUMMER TRUFFLE

Weight / Code
90g 9289



PISTACHIO CREAM WITH SICILIAN PISTACHIO

Weight / Code
190g 9487



PISTACHIO CREAM WITH SICILIAN PISTACHIO AND DARK GRAIN BASED ON "CIOCCOLATO DI MODICA IGP" 100%

Weight / Code
190g 9494



PISTACHIO PESTO WITH SICILIAN PISTACHIO AND "IGP TRAPANI SEA SALT"

Weight / Code
190g 9470



PISTACHIO AND PORCINI MUSHROOM PESTO

Weight / Code
190g 9449



UGGOLINI TRUFFLE





TRUFFLES CREAM

Weight / Code

180g 1522

ARTICHOKES AND SUMMER TRUFFLE CREAM

Weight / Code

170g 9296



WHOLE SUMMER TRUFFLE

Weight / Code

25g 9302



BOLOGNESE RAGÙ

Weight / Code

180g 1530







UGOLINI
— TRUFFLE GOURMET —

**EXTRA VIRGIN
OLIVE OIL
DRESSING**

**BLACK
TRUFFLE**

ARTIFICIALLY
FLAVORED

NET
1.85 FL OZ (55 ML)



UGOLINI
— TRUFFLE GOURMET —

**EXTRA VIRGIN
OLIVE OIL
DRESSING**

**BLACK
TRUFFLE**

ARTIFICIALLY
FLAVORED

NET
1.85 FL OZ (55 ML)



EXTRA VIRGIN OLIVE OIL DRESSING BLACK TRUFFLE

Weight / Code

55ml	9326
250ml	9371



EXTRA VIRGIN OLIVE OIL DRESSING WHITE TRUFFLE

Weight / Code

55ml	9333
250ml	9364



UGOLINI
SLICER

TRUFFLE SLICER IN STAINLESS STEEL



UGOLINI

— TRUFFLE GOURMET —

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