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BERTAGNI

The Bertagni family has always lived in the Garfagnana highlands, living in harmony with the land as shepherds and cheesemakers.



BRICA

REGION: Tuscany



TUADA

5 months

REGION: Tuscany



PECORINO WITH TRUFFLE

5 months

REGION: Tuscany



GRADIZIA WITH NUTS

20 days

REGION: Tuscany



GRADIZIA WITH CHILI

20 days

REGION: Tuscany



TUALA DI MENNEI

60 days

REGION: Tuscany



BERTAGNI

The Bertagni family has always lived in the Garfagnana highlands, living in harmony with the land as shepherds and cheesemakers.



SORAGGIO

4 months

REGION: Tuscany

Pecorino a Latte Crudo di Soraggio is a cheese made using an ancient method from the Alta Garfagnana region. The result is a savory product with a persistent flavor, featuring hints of hay and leather.



PALARETO

60 days

REGION: Tuscany

Highly aromatic and flavorful, Palareto undergoes aging on pine boards. The distinct spiciness of aged goat's milk, combined with the pungent essence of pine, creates something truly special, crafted by the Bertagni family in Tuscany.



AGRITURISMO SENGA

Senga extra mustards and jams are the meeting point between a genuine enthusiasm for the fruits of the Mantuan land and the desire to enhance them by preserving the purity of their flavours.



PLUM MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



STRAWBERRY MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



GREEN TOMATO MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



PUMPKIN MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



FIG MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*

*Mantuan Mustard:
candied fruit or vegetables
cut into thin slices and
dipped in a sugar syrup
flavoured with mustard
essence. No preservatives or
additives, just fruit, sugar,
lemon, mustard, and the
time it takes to do things
right.*



AGRITURISMO SENGA

Senga extra mustards and jams are the meeting point between a genuine enthusiasm for the fruits of the Mantuan land and the desire to enhance them by preserving the purity of their flavours.



APPLE AND PUMPKIN MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



MELON MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



WHITE WATERMELON MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



RED ONION MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



KIWI MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



APRICOT MUSTARD

*jar 120 gr
Shelf life: 730 days
REGION: Lombardy*



GRANA D'ORO

In 1936, the Catellani brothers moved, with the whole family, to a farm in Cavriago, in the province of Reggio Emilia. Here they dedicated themselves to breeding about ten head of the Reggio Emilia breed.



RED COWS PARMIGIANO
REGGIANO

Over 24 months

REGION: Emilia-Romagna



PDO RED COWS
PARMIGIANO REGGIANO

Over 30 months

REGION: Emilia-Romagna



PDO RED COWS
PARMIGIANO REGGIANO

Over 36 months

REGION: Emilia-Romagna



RED COWS PARMIGIANO
REGGIANO

Over 24 months | 250 gr - 300 gr - 500 gr

REGION: Emilia-Romagna



PDO RED COWS
PARMIGIANO REGGIANO

Over 30 months | 250 gr - 300 gr - 500 gr

REGION: Emilia-Romagna



PDO RED COWS
PARMIGIANO REGGIANO

Over 36 months | 250 gr - 300 gr - 500 gr

REGION: Emilia-Romagna





TERRE VERDI

The history of the Antica Corte Pallavicina is deeply linked to the history of the Spigaroli family and its deep roots in the love of food and nature; making cured meats for the Spigaroli family is a tradition handed down between generations for 150 years.



GRAN FIOCCO
SPIGAROLI

10 months

REGION: Emilia-Romagna



PDO CULATELLO

18 months

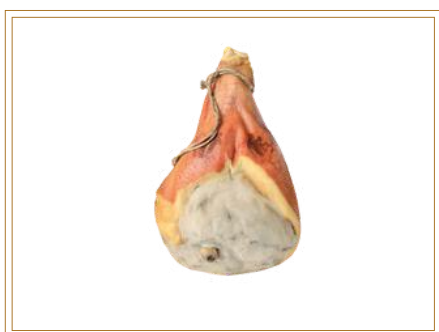
REGION: Emilia-Romagna



GRAN CULATELLO

40 months

REGION: Emilia-Romagna



PDO PROSCIUTTO
CRUDO

24 months

REGION: Emilia-Romagna



SALAME SPIGAROLINO

20 days

REGION: Emilia-Romagna



PROSCIUTTO COTTO

2 months

REGION: Emilia-Romagna



FERRARI BIO

Ferrari Bio was founded in 1978, when Giuliana and Remigio decided to continue their parents' farming tradition.



ORGANIC PDO
PARMIGIANO REGGIANO

Over 30 months

REGION: Emilia-Romagna



ORGANIC PDO
PARMIGIANO REGGIANO

22/24 months

REGION: Emilia-Romagna



ORGANIC PDO
PARMIGIANO REGGIANO

18 months

REGION: Emilia-Romagna



ORGANIC PDO
PARMIGIANO REGGIANO

Portioned 150 gr | Shelf life: 180 days

REGION: Emilia-Romagna



ORGANIC PDO
PARMIGIANO REGGIANO

Portioned 200 gr | Shelf life: 180 days

REGION: Emilia-Romagna



ORGANIC PDO
PARMIGIANO REGGIANO

Portioned 250 gr | Shelf life: 180 days

REGION: Emilia-Romagna



ITALIAN CONDIMENTS

Tomato passata is a smooth, thick sauce made from strained, puréed tomatoes. It is used as a base in many Italian dishes such as pasta sauces, soups, and stews. The passata can be flavored with herbs, garlic, or spices to enhance its flavor.



AGRIPIACE ORGANIC TOMATO PUREE

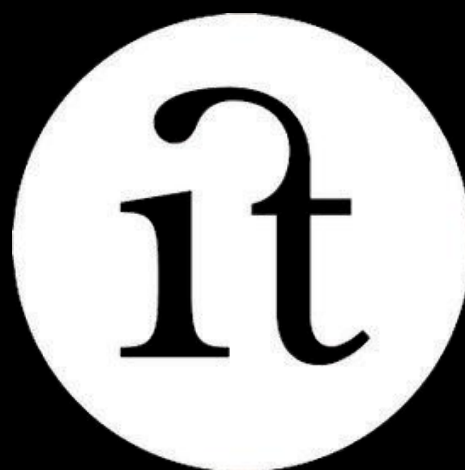
500 gr

REGION: Emilia-Romagna

Agripace Organic Tomato Puree is a triumph of freshness and authentic taste.

The tomatoes, Roma and Rio Grande varieties, are grown and harvested in Modena by a small company committed to sustainable farming practices such as the use of insect nets, micro-irrigation and hand picking.

To guarantee the freshness and quality of the product, bottle pasteurisation (bain-marie) is used without the addition of additives.



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