

# LA CASTAGNA LEOPOLDINA

AZIENDA AGRICOLA ITALIANA



*Fruits of Our Roots*

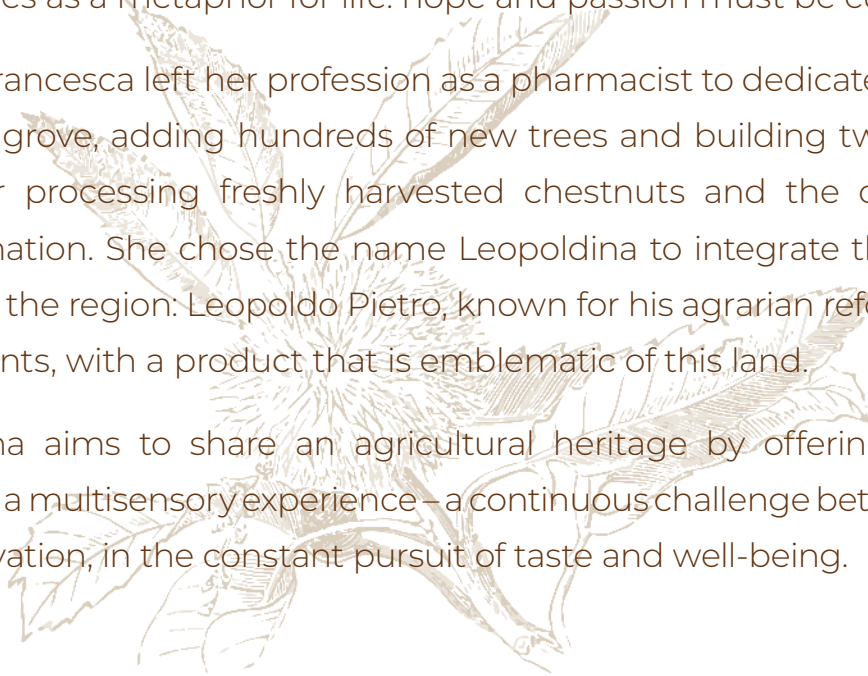




Nestled in the Maremma region of Grosseto, in the municipality of Sorano, at the foothills of Mount Amiata, **La Castagna Leopoldina** Agricultural Company is the result of a profound love for nature that Francesca Gioacchini inherited from her father, Mario. The planting of thousands of chestnut, olive, and oak trees serves as a metaphor for life: hope and passion must be cultivated daily.

In 2014, Francesca left her profession as a pharmacist to dedicate herself to her chestnut grove, adding hundreds of new trees and building two laboratories – one for processing freshly harvested chestnuts and the other for their transformation. She chose the name Leopoldina to integrate the history and culture of the region: Leopoldo Pietro, known for his agrarian reforms and local monuments, with a product that is emblematic of this land.

Leopoldina aims to share an agricultural heritage by offering, through its products, a multisensory experience – a continuous challenge between tradition and innovation, in the constant pursuit of taste and well-being.



*A Closed and Sustainable  
Supply Chain*





**La Castagna Leopoldina** preserves the authenticity of its primary ingredient, the **Florentine Marron chestnut**, by carefully managing every phase of production through a closed and sustainable supply chain. This is made possible by the two laboratories located within the chestnut grove itself and by agricultural treatments that respect the environment.



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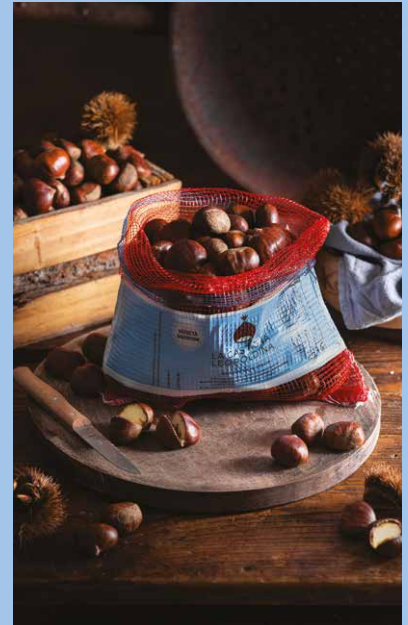
*Marrone Fiorentino  
Florentin Marron*



Our **Florentine Marron chestnuts** are harvested as soon as they fall and are immediately processed.

The fruits are cleaned, sorted by size, and manually selected before being cured in water following the most traditional method to preserve their freshness and organoleptic qualities.

After the necessary curing period, the chestnuts are air-dried and ready for packaging.



# Florentine Marron

INGREDIENTS	<b>Marron Chestnuts</b>		
SHELF LIFE	<b>Fresh Product</b>		
FORMATS	<b>1 kg Net Bag</b> Code 00019	<b>3 kg Net Bag</b> Code 00195	<b>5 kg Net Bag</b> Code 00156

LA CASTAGNA  
LEOPOLDINA  
MARRONS  
GLACES

*prodotto artigianale fresco, ogni commessura*

*Marrons Glacés*



“ Non v'ha frutto, fiore,  
seme pianta, per quanto  
sia egli buono in natura,  
cui dar non si possa  
un sapor più grato.

As described in *Il confetturiere piemontese* (1790), the essence of candied chestnuts remains unchanged over time: chestnuts, sugar, craftsmanship, and patience.

Through a completely artisanal process, the chestnuts are candied over several days and then lightly glazed to become exquisite **Marrons Glacés**, ready to be enjoyed.





12-piece box

# Marrons Glacés

INGREDIENTS	Chestnuts, sugar, natural vanilla extract		
SHELF LIFE	90 days		
FORMATS	<b>3-piece box</b> Code 00013	<b>6-piece box</b> Code 00014	<b>12-piece box</b> Code 00015



6-piece box

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3-piece box

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# Marrons Glacés

INGREDIENTS	Chestnuts, sugar, natural vanilla extract	SHELF LIFE <b>90 days</b>
FORMATS	<b>Individually wrapped chestnut (20/21 g)</b> Code 00022	<b>Display box of 36 individual pieces</b> Code 00190
		<b>Display box of 9 small boxes (3 pieces each)</b> Code 00191

Our carefully hand-selected **candied chestnuts** undergo a slow candying process and are packaged in practical glass jars, immersed in syrup to maintain their softness.



## *Candied Chestnuts*

INGREDIENTS	<b>Chestnuts, sugar, glucose and fructose syrup, natural vanilla extract</b>	
SHELF LIFE	<b>24 months</b>	
FORMATS	<b>260 g Jar (Drained weight: 160 g)</b> Code 00017	<b>Professional-use jar (1/1.7 kg)</b> Code 00210

*Chestnut Creams*



CODDIE



Produced exclusively from chestnuts cultivated and processed in our chestnut grove, **Leopoldina's Chestnut Creams** are made in our artisanal laboratory.

We slowly cook broken chestnuts (from peeling) with sugar and fine Madagascar vanilla for the classic version, and with sugar and cocoa for a more indulgent variant.

The controlled-temperature production process allows for fruit concentration without the need for gelling agents or thickeners, preserving the natural taste. The soft texture makes them ideal for spreading and suitable for multiple uses.

Visit our website for all the Leopoldina recipes:  
[www.castagnaleopoldina.com](http://www.castagnaleopoldina.com)



*Creams Display*

FORMAT

**Display box of 48 assorted pieces**

Code00192

# Classic

INGREDIENTS	Chestnuts, sugar, natural vanilla extract			
SHELF LIFE	24 months from the production date			
FORMATS	30 g Carton of 48 pcs Code 00111	115 g Carton of 12 pcs Code 00094	225 g Carton of 6 pcs Code 00095	1.250 kg jar Code 00207



*Chef's  
Recommendation*

Not just for spreading! Try it also in delicious main courses, such as **pasta with chestnut cream, guanciale, and pecorino cheese.**



# With Cocoa

INGREDIENTS	Chestnuts, sugar, cocoa powder, natural vanilla extract			
SHELF LIFE	24 months from the production date			
FORMATS	30 g Carton of 18 pcs Code 00096	115 g Carton of 12 pcs Code 00003	225 g Carton of 6 pcs Code 00120	1.250 kg jar Code 00298



*Chef's  
Recommendation*

Try it as a topping!  
**Ricotta mousse** is the perfect quick  
and easy dessert to prepare.





*Syruped Chestnuts*

LA CASTACNA  
LEOPOLDINA  
AZIENDA AGRICOLA ITALIANA  
MARRONI  
SCIROPATI

To enjoy our **Florentine Marron chestnuts** all year round, we carefully select them and immerse them in a delicious syrup enriched with the natural aroma of fine Madagascar vanilla, which enhances their flavor. They are excellent for pairing with pecorino and other cheeses or enjoyed on their own.

The **Rum-flavored version** enhances the chestnut's taste with an alcoholic note, making it a great dessert option or a perfect topping for ice cream or creams.

## Syruped

INGREDIENTS	<b>Chestnuts, sugar, water, glucose, natural vanilla extract from Madagascar</b>
SHELF LIFE	<b>18 months</b>
FORMAT	<b>260 g – Drained weight: 160 g</b> Code 00016



## Rum Flavored

INGREDIENTS	<b>Chestnuts, sugar, water, glucose, rum flavoring, natural vanilla extract from Madagascar</b>
SHELF LIFE	<b>18 months</b>
FORMAT	<b>260 g – Drained weight: 160 g</b> Code 00189

*Chestnut Honey*



Leopoldina's **Chestnut Honey** is an Italian honey produced by bees that thrive in our chestnut grove, contributing to the pollination of the chestnut trees. Amber-colored and characterized by a slightly bitter taste, it is rich in minerals, antibacterial properties, and antioxidants, making it an excellent energy booster during intense periods. It is ideal for those who enjoy strong flavors.

**Millefiori Honey** is our most versatile Italian honey. With a rich and enveloping taste, it offers a broad and surprising aromatic profile.



Gluten-Free Product

*Honey Display*

FORMAT

**Display of 48 mixed pieces**

Code 00192



# Chestnut Honey


INGREDIENTS	<b>Chestnut Honey</b>		
SHELF LIFE	<b>24 months from the production date</b>		
FORMATS	<b>30 g - Carton of 18 pcs</b> Cod. 00007	<b>125 g - Carton of 12 pcs</b> Cod. 00021	<b>250 g - Carton of 6 pcs</b> Cod. 00005





# Millefiori Honey

INGREDIENTS	<b>Millefiori Honey</b>		
SHELF LIFE	<b>24 months from the production date</b>		
FORMATS	<b>30 g - Carton of 18 pcs</b> Cod. 00010	<b>125 g - Carton of 12 pcs</b> Cod. 00020	<b>250 g - Carton of 6 pcs</b> Cod. 00008



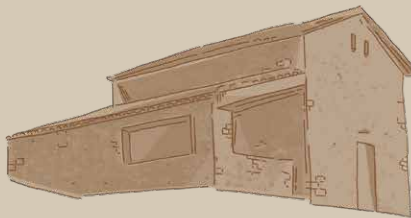
*Flour & Pasta*

**Chestnut flour** is obtained through the slow drying and smoking of smaller chestnuts, carried out in a traditional stone structure.

After this phase, and following meticulous hand selection, the chestnuts are stoneground in an ancient mill, producing a flour with a characteristic ivory color and an unmistakable aroma.



## A SLOW AND PRECIOUS PROCESS



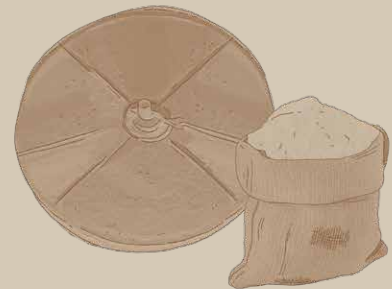
The smallest chestnuts are selected and placed on a rack inside an ancient stone building.



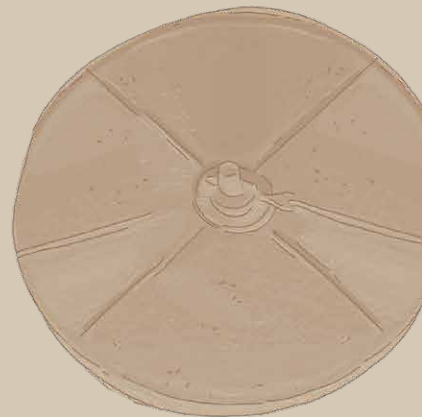
In the drying room, a chestnut wood fire is kept burning for **40 days**, drying and smoking the chestnuts, giving them their characteristic aroma.



**Vegan Product**



**Stone grinding**, unlike modern milling, does not overheat the product, preserving its nutritional and organoleptic qualities.



# Chestnut Flour

## *Chef's Recommendation*

Naturally gluten-free, our **chestnut flour** is perfect for various sweet and savory preparations.

INGREDIENTS	<b>Chestnuts</b>
SHELF LIFE	<b>18 months from the production date</b>
FORMAT	<b>400 g - Carton of 12 pieces</b> Code 00011

# Pasta

INGREDIENTS	Durum wheat semolina, water, chestnut flour	
SHELF LIFE	24 months	
FORMATS	Tagliatelle Code 00183 250 g - Carton of 12 pieces	Pici Code 00184 500 g - Carton of 12 pieces



## Chef's Recommendation

We recommend our **pasta** for traditional recipes such as **pici all'aglione** or **tagliatelle with fresh ricotta, grated lemon zest, and basil leaves.**



A top-down view of a wooden platter filled with a variety of appetizers. The platter is arranged with several types of cheese, including wedges of white cheese with rinds and a piece of blue cheese. There are clusters of red cherry tomatoes on the vine, green olives, and a small white bowl containing yellowish-orange olives with a silver fork. Fresh green grapes are on the left, and a sprig of basil is on the right. Cured meats, including prosciutto and salami, are also present. The background is a dark, textured surface.

*Savory Delights*



## Sweet and Sour Chestnuts

A perfect mix of sweet and spicy to surprise with original appetizers.

INGREDIENTS	Chestnuts, vinegar, wine (contains sulfites), sugar, garlic, rosemary, pink pepper, high-quality extra virgin olive oil.	
SHELF LIFE	12 months	Cod. 00287
FORMAT	Pack of 6 pieces – 160 g drained weight	

## Chianina Ragù

Carefully selected meat from a controlled supply chain. A classic recipe, typically enjoyed during festive days, perfect for pairing with tagliatelle or spreading on bread.

INGREDIENTS	Chianina breed beef 44%, sausages (pork meat 95.7%, salt, garlic, pepper), onion, carrot, potatoes, celery, wine (contains sulfites), high-quality extra virgin olive oil, garlic, salt, pepper	
SHELF LIFE	36 months	Cod. 00225
FORMAT	Pack of 12 pieces – 180 g	



## Chestnut Mustard

For festive tables all year round! An interesting accompaniment for cheeses, meats, and even desserts.

INGREDIENTS	Chestnuts, sugar, glucose and fructose syrup, natural mustard extract.	
SHELF LIFE	24 months	Cod. 00289
FORMAT	Pack of 6 pieces – 160 g drained weight	

A still life photograph featuring a white teapot, a cup of tea, a bowl of biscuits, and a pocket watch on a wooden tray. The scene is set on a dark wooden surface. In the background, a white teapot with a lid and a handle is visible. To its right, a white cup filled with dark tea sits on a matching saucer. In the foreground, a white bowl is overflowing with various biscuits, including round golden ones and darker, more textured ones. A silver pocket watch with a white face and black numerals is placed on the wooden tray in the lower left. A few scattered biscuits are also visible on the tray. The overall lighting is warm and soft, creating a cozy atmosphere. The word "Biscuits" is written in a white, cursive font across the middle of the bowl.

*Biscuits*



A small gift, perfect for an afternoon tea with friends or a personal treat.

**Sablé biscuits** made with premium chestnut flour, giving them a unique forest-like aroma.



*Classic*

*With Cocoa*

INGREDIENTS	Butter, wheat flour, sugar, chestnut flour, salt	Butter, wheat flour, sugar, chestnut flour, cocoa, salt
SHELF LIFE	6 months from the production date	
FORMATS	150 g pack (8 pieces) Code 00187	150 g pack (8 pieces) Code 00188



*Cantucci*

The **wood-dried chestnut flour** gives this traditional Tuscan biscuit a forest-like aroma, which, combined with pieces of dark chocolate, makes it a perfect dessert to pair with **Vin Santo**.



## Cantucci

INGREDIENTS	Wheat flour, sugar, chestnut flour, butter, dark chocolate, eggs, yeast.
SHELF LIFE	6 months from the production date.
FORMAT	150 g pack (8 pieces) Code 00215



Montebianco

Our **panettone**, strictly artisan-made with candied chestnuts and chocolate chips, has a perfect texture thanks to its long natural leavening process. The dough is enriched with chestnut cream and soaked in rum. Topped with a delicious white chocolate and meringue glaze.



## INGREDIENTS

Wheat flour, butter, egg yolk, chestnuts (18.1%) (chestnuts, sugar, glucose syrup, natural Madagascar vanilla extract), chocolate chips (14.5%) (sugar, vegetable oils (palm, palm kernel, shea), cocoa powder (16%), cocoa mass, cocoa butter, dextrose, emulsifier: soy lecithin), sugar, milk, fructose, natural sourdough, emulsifier (mono- and diglycerides of fatty acids), honey, salt, natural vanilla extract from beans. Soaked in rum syrup.

## FORMATS

**3.000 gr** Code 00284  
**800 gr** Code 00282  
**150 gr** Code 00283

## Montebianco Log

Soft naturally leavened dough filled with candied chestnuts and chocolate chips.



**360 g**

SHELF LIFE **3 months**

Code 00285

# Gift Baskets & Boxes



## CHRISTMAS BASKETS

A sweet Christmas greeting with the natural goodness of our products.

**Customizable options available.**

### Robin

Code 00292

- 250g Chestnut Flour Tagliatelle
- 115g Chestnut Cream with natural vanilla aroma
- 115g Cocoa Chestnut Cream
- 115g Chestnut Honey
- 260g Rum Syruped Chestnuts (160g drained weight)



### Oak

Code 00293

- 250g Chestnut Flour Tagliatelle
- 225g Chestnut Cream with natural vanilla aroma
- 250g Chestnut Honey
- 260g Rum Syruped Chestnuts (160g drained weight)



### Holm Oak

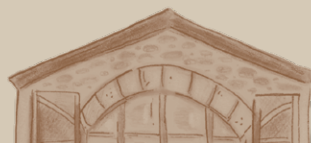
Code 00294

- 250g Chestnut Flour Tagliatelle
- 3-piece Marrons Glacés box
- 115g Chestnut Cream with natural vanilla aroma
- 115g Cocoa Chestnut Cream
- 115g Chestnut Honey
- Chestnut Flour Cocoa Sablé Biscuits
- 260g Rum Syruped Chestnuts (160g drained weight)

### Chestnut

Code 00295

- 250g Chestnut Flour Tagliatelle
- 3-piece Marrons Glacés box
- 225g Chestnut Cream with natural vanilla aroma
- 225g Cocoa Chestnut Cream
- Chestnut Flour Cocoa Sablé Biscuits
- 225g Chestnut Honey
- 260g Rum Syruped Chestnuts (160g drained weight)
- Chestnut Flour Cantucci with chocolate chips





## TUSCAN DELIGHTS BOX SET

*La Toscana  
in tavola*

Everything you need to prepare special dishes with chestnuts, using 100% Tuscan ingredients.

Code 00291

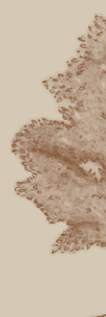


## GIFT BOX WITH FESTIVE SLEEVE

*Happy  
holidays*

Contains Chestnut Flour Fettuccine,  
225g Chestnut Cream,  
250g Chestnut Honey,  
260g Rum Syruped  
Chestnuts

Code 00193





## SNACK BOX

## Merendi Amo

Includes instructions to grow strong children and trees!

A snack becomes a shared moment where time spent together gains value and turns into precious memories.



Contains two selectable products:

• 115g Chestnut Cream • 115g Chestnut Honey • Leopoldini biscuits + Book

Code 00286



## BOX

## Duo Box

A practical and elegant gift with delicious tastings.



6-piece pack:

115g Chestnut Cream  
& 115g Cocoa Chestnut Cream

SHELF LIFE 24 months

Code 00290

## GIFT SET

# Dolce Castagneto

An **elegant box decorated with artistic illustrations**, featuring three products in glass jars:

- Chestnut Cream
- Cocoa Chestnut Cream
- Chestnut Honey

Perfect for sharing and enjoying the natural sweetness of chestnuts.



SHELF LIFE **24 months**

Code 00018



## TUSCAN SOUVENIR

A trio of our **mignon jars** (Chestnut Cream, Cocoa Chestnut Cream, Chestnut or Millefiori Honey) accompanied by an artistic postcard of Florence.

**Customizable gift option.**

Code 00114

## WEDDING FAVORS &amp; PLACE CARDS

*Just Married*

A sophisticated box containing a **trio of mignon jars** to leave a sweet memory.  
**Customizable gift option.**

Wedding Favor Code 00217

Place Card Code 00226



## GIFT BOX

*Sweet Event*

The elegance of **Marrons Glacés**, carefully wrapped in a personalized and stylish gift box. Perfect for corporate gifts, events, and ceremonies.

Code 00115



*Experience*

La Castagna Leopoldina offers an **exclusive opportunity to experience authentic farm life**, actively immersing yourself in nature, learning about the chestnut production process, and sharing moments of conviviality.



To explore all activities:  
[www.castagnaleopoldina.com/experience](http://www.castagnaleopoldina.com/experience)

# In the Chestnut Grove

## AN EDUCATIONAL EXPERIENCE FOR SCHOOLS AND BEYOND

Amidst the greenery of our farm, we offer an engaging **educational and awareness experience** focused on the fascinating world of bees. Through a **narrative journey**, accompanied by educational illustrations, participants discover their role in the ecosystem. This immersive experience in the chestnut grove provides deeper knowledge of this **majestic tree and its historical significance**.

Open to children  
 from 0 to 99 years old



# In the Kitchen

## WITH CASTAGNA LEOPOLDINA

A culinary workshop designed to rediscover traditional Tuscan dishes while exploring the infinite gastronomic potential of chestnuts, transformed into contemporary sensory experiences.

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# The Chestnut Season

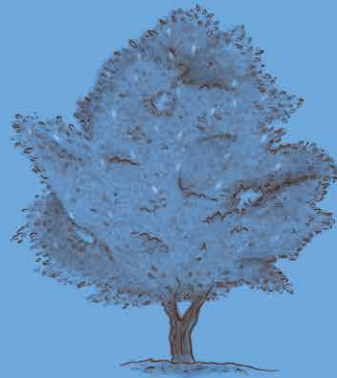
## ROASTED CHESTNUTS AND NEW WINE CHESTNUT HARVESTING

A **seasonal experience** to enjoy the magic of the chestnut grove in autumn, celebrating tradition with roasted chestnuts and new wine.

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**LA CASTAGNA LEOPOLDINA  
AGRICULTURAL COMPANY**

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