



C A T A L O G O



Fruits from our roots

La Castagna Leopoldina in Sorano on the slopes of Monte Amiata in the heart of Tuscan Maremma started life thanks to the great love for nature that Francesca Gioacchini inherited from her father Mario. For her, the planting of thousands of chestnut trees, olives and holm oaks is like a metaphor for life: you need to cultivate hope and passion on a daily basis. In 2014 Francesca abandoned her career as a pharmacist to follow her passion for her chestnut groves, adding hundreds of new trees and creating facilities for processing chestnuts. She chose the name "Leopoldina" to bring local history and culture together with a typical local product: Grand Duke Pietro Leopoldo is well known for his 18th century agrarian reforms and the monuments to him in the area.



La Castagna Leopoldina uses only traditional raw materials, Florentine Marroni Chestnuts, carefully taking them through each production phase following a closed and sustainable supply chain thanks to the two laboratories right in the chestnut groves, and by using environmentally friendly cultivation techniques.



MARRONI CHESTNUTS

We gather up our Florentine **Marroni Chestnuts** as soon as they fall from the tree and start processing them immediately. Cleaned and sorted chestnuts are then selected manually and soaked in water which is the traditional method used to keep them fresh and preserve their smell and taste. After the chestnuts have soaked for a number of days they are air dried ready for bagging.

MARRONI CHESTNUTS IN SYRUP

So you can enjoy our Florentine Marroni Chestnuts all year round, we carefully hand select them and pack them in a delicious syrup enriched with the natural aromatic notes of real Madagascan vanilla which enhances the taste.

INGREDIENTS	Marroni Chestnuts, sugar, water, glucose, Madagascan vanilla extract
SHELF LIFE	12 months
WEIGHT	260 g - Drained weight 160 g





Vegan and Gluten Free

MARRONI CHESTNUT SPREAD

Our **Marroni Chestnut Spreads** are produced exclusively using Marroni Chestnuts grown and processed in our chestnut groves here at La Leopoldina. The spreads are made in our artisan laboratory where we slowly cook pieces from chestnuts that were broken during the peeling process in sugar and real Madagascan vanilla, for the classic version, and in sugar and cocoa for the chocolate version. By carefully controlling the temperature, our production process allows us to create a dense spread without the need for gelling agents or thickeners, thus preserving the chestnut flavour. The smooth texture makes them ideal for spreading as well as for many other uses.

Classic

INGREDIENTS	Marroni Chestnuts, sugar, vanilla extract
SHELF LIFE	24 months from production
WEIGHT	115 g - Box of 12 225 g - Box of 6

Chocolate

INGREDIENTS	Marroni Chestnuts, sugar, dark cocoa
SHELF LIFE	24 months from production
WEIGHT	115 g - Box of 12 225 g - Box of 6





Vegan

CHESTNUT FLOUR

To make our **Chestnut Flour** we start by slowly smoking the Marroni chestnuts from our chestnut grove to dry them out. We then carefully hand select the smallest chestnuts to be ground in an old stone mill and turned into flour with a typical ivory colour and a distinctive smell. The flour is then vacuum packed to retain its wonderful aroma. Our flour can be used for numerous sweet and savoury dishes.

For all of our recipes please visit our website:
www.castagnaleopoldina.com

INGREDIENTS	Marroni Chestnuts
SHELF LIFE	12 months from production
QUANTITY	400 g





CHESTNUT HONEY

Our **Chestnut Honey** is an Italian honey produced by the bees that pollinate the chestnut groves here at La Leopoldina. Amber in colour with a distinct slightly bitter taste, rich in minerals, antibacterial properties, and antioxidants, it is ideal for those times when you're in need of an energy boost.

Perfect for those who love strong tastes.

Gluten Free



INGREDIENTS **Chestnut Honey**

SHELF LIFE **24 mesi dalla data di produzione**

WEIGHT **125 g - Box of 12**
250 g - Box of 6



"There is no fruit, flower, seed, plant, no matter how good it is in nature,
to which one cannot give a more grateful flavour."

as the author of "The Piedmont Confectioner" said in 1790 and nothing has changed
since then, our ingredients are the same: Marroni Chestnuts, sugar, art, and patience.



Boxes of Marrons Glacés are available in three sizes.



Marrons Glacés

After the harvest, the largest and best fruits are selected to be turned into these delectable delicacies. Only the highest quality Marroni Chestnuts are picked to be lovingly hand crafted through a process where we carefully hand wrap them in tulle and then slowly candy them over a number of days. Once candied, they are finished with a light glaze so becoming exquisite **Marrons Glacés** ready to be enjoyed.

INGREDIENTS	Marroni Chestnuts, sugar, glucose and fructose syrup, vanilla extract
SHELF LIFE	60 days
QUANTITY	Boxes of 3 / 6 / 12 pieces

CANDIED MARRONI CHESTNUT PIECES

Our **Candied Marroni Chestnuts** are carefully selected by hand before undergoing a slow candying process and then being packed in syrup in glass jars to ensure they remain soft.

INGREDIENTS	Marroni Chestnuts, sugar, glucose and fructose syrup, vanilla extract
SHELF LIFE	6 months from production
WEIGHT	100 g - Box of 6



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