

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

UGOLINI

— GOURMET —

ugolinigourmet.com

UGOLINI

GOURMET





Luxureat's philosophy is based on a deep respect for Italian culinary heritage, alongside a strong commitment to innovation, sustainability, and responsible sourcing. This is reflected in the selection of high-quality ingredients, support for sustainable agriculture, and alignment with ethical and inclusive food standards. The company is guided by values of integrity, authenticity, and excellence.

100% Made in Italy

All of our products are 100% Made in Italy. From raw materials to production and packaging, every stage of our process is proudly carried out in Italy. This guarantees not only superior quality and craftsmanship, but also authenticity, transparency, and traceability. Luxureat is deeply committed to preserving Italian culinary traditions while offering the world genuine Italian excellence.

Our Products

- Truffleat Line – A refined selection of truffles and truffle-based recipes, ensuring freshness, aroma, and authenticity in every product.
- Ugolini Gourmet Line – Sauces and seasonings with real Italian truffle, created with local Italian producers who preserve traditional methods.
- CaviarEat Line – A collection of premium caviar varieties, selected in collaboration with expert producers, offering exceptional quality and freshness.

Our Certifications

We are proudly certified by globally recognized standards, including USDA Organic, HACCP, and FDA, ensuring food safety and quality. Our products also comply with CITES regulations and are certified Kosher and Halal, meeting the dietary and ethical requirements of diverse global consumers.



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**



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**THE RIGHT BALANCE
BETWEEN
QUALITY AND PRICE**



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.

UIGINI
GOURMET
CREMA
AL TARTUFO
TRUFFLES CREAM

180 g e
6.35 oz

UGOLINI GOURMET





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 & ORGANIC SAUCES



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



BRUSCHETTA DI VERDURE GRIGLIATE

Weight / Code

180g



BRUSCHETTA CON POMODORI SECCHI E TARTUFO

Weight / Code

180g



BRUSCHETTA CON CARCIOFI, POMODORI SECCHI E OLIVE

Weight / Code

180g



BRUSCHETTA DI MELANZANE

Weight / Code

180g



UGOLINI TRUFFLE





PISTACHIO CREAM WITH SICILIAN PISTACHIO AND DARK GRAIN BASED ON" CHOCOLATE OF MODICA IGP" 100%

Weight / Code

190g 9494

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

Weight / Code

190g 9470



SPREADABLE PISTACHIO CREAM

Weight / Code

190g 9432



PISTACHIO CREAM WITH SICILIAN PISTACHIO AND DARK GRAIN BASED ON" CHOCOLATE OF MODICA IGP" 100%

Weight / Code

190g 9494

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

Weight / Code

190g 9470



SPREADABLE PISTACHIO CREAM

Weight / Code

190g 9432

UGOLINI truffle



UGOLINI TRUFFLE



TRUFFLES CREAM

Weight / Code

180g 1522



WHOLE SUMMER TRUFFLE

Weight / Code

25g 9302

BOLOGNESE RAGÙ

Weight / Code

180g 1530



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
— TRUFFLE GOURMET —

EXTRA VIRGIN
OLIVE OIL
DRESSING

WHITE
TRUFFLE

ARTIFICIALLY
FLAVORED

NET
1.85 FL OZ (55 ML)

UGOLINI
— TRUFFLE GOURMET —

EXTRA VIRGIN
OLIVE OIL
DRESSING

WHITE
TRUFFLE

ARTIFICIALLY
FLAVORED

NET
1.85 FL OZ (55 ML)

TRUFFLE SLICER

TRUFFLE SLICER IN STAINLESS STEEL



**WHOLESALE TRUFFLE SLICER IN FOOD GRADE
PLASTIC POLYETHYLENE**



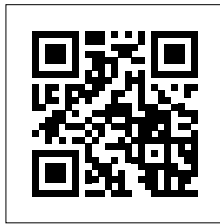
UGOLINI

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