



TuttoCalabria

Piccanti per passione





About us

Piccanti per passione

"Piccanti Per Passione" has accompanied us since the start, and perfectly represents the TuttoCalabria soul, an authentic and true soul.

TuttoCalabria is an italian family-owned food company based in Marcellinara, a small town in the heart of Calabria. The company was founded in 1970 by Antonio and Adele, husband and wife who were both in love with the Calabrian tradition and tasteful products.

Fifty years later their sons Fiorella, Irene, and Giampaolo, moved by the same passion as their parents one, have made **TuttoCalabria among the best Calabrian gastronomic companies in the world.** The company is now present in over 10 countries.

Vision

Bring the **Calabrian taste into the daily life** of all good food lovers around the world.

Mission

Promote and support a continuous improvement of the quality and range of products offered through constant innovation of the production process and a continuous search for new flavours and combinations that make the most of the fruits that Calabria and its people offer us.





INGREDIENTS

From Calabria *with love*



Calabrian Chili

Peppers

Around 1500, the chili pepper began to spread across the European continent, especially in Calabria where the warm climate and high biodiversity allowed the plant to thrive and develop unique organoleptic properties.

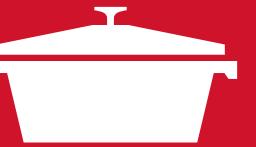
Today in Calabria chilli is consumed dry, fresh, in oil, and as an ingredient in many traditional recipes such as: **'Nduja, Morzello, Capocollo, Sardella also known as Rosa Marina and many others.**



Peculiarity

The Calabrian chilli, "u pipareddhu", is a small-sized chilli pepper with a bright red color and a very articulated flavor.

Spicy to the right point, flavorful and fresh, the calabrian chili is perfect to enhance any dish!



How To Use?

TuttoCalabria preparations based on Calabrian chilli have a varied use, they can be enjoyed together with meat, fish, as condiments for sandwiches or pizzas or even for french fries!

Follow our advice! On the website or on social channels!



Calabrian Tropea IGP

Red Onion

According to the studies carried out, the red **onion was initially introduced by the Phoenicians, around the 22nd century BC**, in the Vibonese area.

Today the Red Onion of Tropea Calabria PGI continues its constant growth, reaching **300,000 quintals** collected in an area that extends over 690 hectares.

The production areas of the Red Onion of Tropea Calabria PGI are located in specific countries of the different Calabrian provinces of **Catanzaro, Cosenza, and Vibo Valentia**.



Peculiarity

Crunchy, fresh, sweet, delicate and easy to digest. **The Red Onion of Tropea PGI** has no equal. So unique as to be protected by the IGP mark, or **protected geographical indication**, attributed to those products whose **qualities and characteristics are unique dependent on their specific geographical origin**.



How To Use?

The **sweet and sour onion**, the **onion stuffed with tuna**, and the **onion jam**! The Tuttocalabria onion-based products can be enjoyed alone, in recipes or in an aperitif with cold cuts and cheeses.

Follow our advice! [On the website](#) or on social channels!



Peculiarity

'Nduja is a spicy spreadable cured meat based on fat and lean pork and Calabrian chilli. It is precisely its texture and strong flavor that make it unique compared to other cured meats.



How To Use?

The 'Nduja di Spilinga TuttoCalabria is a rich, tasty, spicy and versatile mix that you can use on Pizza or as a flavoring for your Sandwiches or panini. We also like to use it in salads to give it more sprint or on a bruschetta in your aperitifs!

Follow our advice! [On the website](#) or on social channels!



Calabrian 'Nduja of Spilinga

The origins of Calabrian 'Nduja are **traced back to the Napoleonic period (1806-1815)**, when Joachim Murat, Napoleon Bonaparte's brother-in-law, ordered to distribute a tripe-based salami free of charge, to gain the favor of the people.

Since then, **the Calabrians have perfected the recipe**, which continues to essentially contain lean and fatty pork and spicy **Calabrian chilli**.



CERTIFICATION & AWARDS

Passion for quality



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BRC GLOBAL STANDARD

INDUSTRIA FELIX AWARD

2022/2023/2025



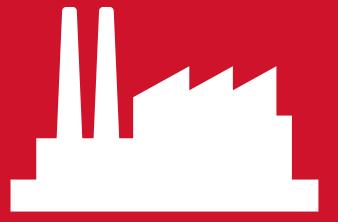
Industria Felix Award as best Small Enterprise in the Calabria area and as amongst the best women-lead companies in Calabria for Cerved accountability and finance performance

"2021 Controvento Company" for the outstanding growth during Covid

2022 and 2023 La Repubblica Growth Champion



B2B
WE MEET
The needs of your
BUSINESS



Productive approach

A cutting-edge and constantly innovating production plant, highly qualified staff, and manual processing dedicated to specific products, according to the Calabrian Tradition, allow us to achieve a high production capacity to satisfy any type of customers such as large-scale distribution, HORECA, small retailers, distributors and importers.



11 importing states

We serve B2B clients in **11 different countries** around the world. We have a network of importers and distributors able to support you wherever you are.



10 different formats

We offer our products in **10 different formats** to satisfy every need. From glass jars to single-dose sachets, to buckets and others.

B2B

**We meet the
Needs of your
Business**





ADMINISTRATION & PURCHASING

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