

# Italian Fresh Truffles

**This is the real highlight of the finest cuisine**, with its unusual and intoxicating taste, the truffle has always been the fantasy and imagination of the most refined palates.

Being a natural fungus and growing underground, the truffle proliferates in the dark and silent secret of land to those who can find the feeling of having found a little treasure. That is why since ancient times to this day, enjoy a plate in which includes truffles, has its rituals and its pleasure, that no other food can claim.

**Monte Carlo Fine Taste Ltd.** through their partners select the **best truffles that hunters find daily**, and thanks to our selected couriers you can receive your truffles within **24 hours across Europe and parts of America and within two days across the rest of the world.**

*Flavours of Italy*



# Fresh white truffles

## 'Tuber Magnatum Pico'

**The white truffle**, the 'Tuber Magnatum Pico', is considered to be the **culinary diamond**, because of its substantial commercial importance.

The truffle has a globular shape, with small depressions on the rind that give it a irregular yet natural look. The outer surface of the truffle is smooth and slightly velvety to touch. Visually, the colour ranges from pale to dark cream sometimes having a light greenish tint.

**The flesh or glebe is unmistakable and is a white or greyish yellow colour, with thin white veins.**

**The smell is a pleasantly aromatic scent, however it is very different to other truffles, which makes it unique.** The truffle lives in symbiosis alongside ash, limes, poplars and willow trees, and is rarely found in combination with other truffles. The white truffle needs a particular soil with equally unique climatic conditions to grow and develop. The soil must be soft and wet for most of the year, it should also be rich in calcium and have good air circulation. It is therefore understandable that not all soil exhibits these characteristics and it is these environmental factors that mean that the white truffle is considered a rare commodity. Today Abruzzo and Molise are the regions where there are the most white truffles, thanks to the more recent discovery of the tuber. Compared to other regions, Piedmont, Tuscany, Umbria and the Marche have all exploited their truffle zones for decades. The harvest is from September 15th (Piedmont) and October 1st (Abruzzo) until December 31st.

Flavours of Italy





# Fresh white truffles

*Tuber Magnatum Pico'*

AVAILABLE IN  
24 HOURS IN ALL EUROPE!



**Fresh White Truffle - Tuber Magnatum Pico**  
**FIRST CHOICE**

"FIRST CHOICE" means white truffles from 15 to 50/60 gr. integers, irregular and little scratched. The choice does not determine the quality, it's just a division according to its size.

*Flavours of Italy*



**SECOND CHOICE**

White truffles from 10 to 50 gr. integers, irregular pieces and scratched. The choice does not determine the quality, it's just a division according to its size.



**THIRD CHOICE**

Small white truffles from 5 to 15 gr. integers, or irregular pieces. The choice does not determine the quality, it's just a division according to its size.



# *Fresh Uncinato black truffle*

*Tuber Aestivum var. Uncinatum Chatin*

## **The winter version of the summer truffle**

**The black truffle Ucinato, named Tuber aestivum var. Uncinatum Chatin** is a truffle similar to scorzone and there are still conflicting views about the membership of the species Aestivum; for some it is a distinct species systematically of a different variety, however others argue that the different environment allows it to ripen late. It has a glebe darker than the Tuber aestivum, almost chocolate brown in mature specimens, and a peridium with warts well-defined. The collection in Abruzzo occurs mainly in cool areas with constant moisture throughout the year like the beech and can not withstand the summer drought and likes exposures with half shade and higher altitude. It is found mostly in protected areas away from direct sunlight such as deep valleys and slopes facing north. **It matures in autumn, from October to December**, in deciduous forests, especially beech and oak, on land or predominantly clay-rich humus. **The harvest time is from October 1 to March 15**

*Flavours of Italy*



**AVAILABLE IN  
24 HOURS IN ALL EUROPE!**



# Fresh Black Truffle

*Tuber Melanosporum Vitt*

**The black truffle, the "Tuber Melanosporum Vitt",** is also known as the "Norcia Truffle" or the "**Black Périgord Truffle**" in France. It is round in shape and smooth to touch, however it has small polygonal warts covering the surface. The truffle's surface is blackish brown in color, and the glebe is clear with white contrasting veins. **Its perfume is intense, sweet, aromatic and fruity.**

It grows in hilly and mountainous areas in symbiosis with oak trees.

After the white truffle it is considered the most valuable on a commercial level, and is one of the **protagonists of international cuisine**. The black truffle grows where vegetation is scarce, under the trees in which they grow, there is usually little or no grass due to the action of its mycelium.

The black truffle is the most widely cultivated species, and for years, the production and cultivation of the black truffle has increased rapidly. We believe that Abruzzo is one of the regions with the highest yield of black truffles within the Italy.

The harvesting period is from November 15 to March 15.

*Flavours of Italy*

