

MONTE-CARLO FINE TASTE Ltd.

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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

Italian Fresh Truffles



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 Marches have all exploited their truffle zones for decades. The harvest is from September 15th (Piedmont) and October 1st (Abruzzo) until December 31st.

Favours 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.