

FRESH WHITE TRUFFLE FIRST CHOISE

(TUBER MAGNATUM PICO)



Considered the “king of truffles”, it leaves in symbiosis with oaks, limes, poplars and willows; it is rarely found in conjunction with other truffles.

To be born and developed it need of a soft and humid soil for most of the year, rich in calcium and with good aeration.

FIRST CHOICE means white truffles from 10 to 50 gr., whole, irregular, not scratched.

The choice does not determine the quality, it's only a division according to the size.

VISUAL CHARACTERISTICS:

it has a globular shape, with numerous depressions on the peridium that make it irregular.

The surface is smooth and slightly velvety.

The color varies from pale to dark cream to greenish.

The “gleba” is compact, with numerous whitish and thin veins.

HARVESTING PERIOD: October-December

OLFACTORY CHARACTERISTICS:

intense, characteristic and very pleasant perfume

STORAGE:

in the refrigerator, wrapped in kitchen paper and closed in a plastic or glass jar, taking care to change the paper whenever it is damp.

Immediately before use, remove the earthy residues from the truffle with a brush or a damp paper cloth, in order not to alter the organoleptic characteristics.

TO BE CONSUMED WITHIN 5-7 DAYS