

# FRESH SUMMER TRUFFLE FIRST CHOISE

(TUBER AESTIVUM VITT.)



It is the most used truffle in the kitchen all over the world.

It grows in both sandy and clayey soils, in broad-leaved woods, in pine forests and also in old olive groves.

FIRST CHOICE means truffles from 20gr. upward, whole or slightly scratched. The choice does not determine the quality, it's only a division according to the size.

## VISUAL CHARACTERISTICS:

the name of “scorzzone”, with which it is commonly known, alludes to its main characteristic, a brown-black bark, with large and hard pyramidal and prominent warts.

The gleba or pulp is firm and pulpy, of a light brown-hazelnut color when fully ripe, with thin and meandering white veins.

HARVESTING PERIOD: June-November

## OLFACTORY CHARACTERISTICS:

intense aromas of wood and roasted barley malt

## 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 7-10 DAYS