

FRESH BLACK TRUFFLE FIRST CHOISE

(TUBER MELANOSPORUM VITT.)



It is the most prized, tasty and fragrant black truffle.

It grows in the hilly and mountainous areas, in symbiosis with hazel, oak and "farnia". The vegetation is usually scarce where it grows and, under the tree, the grass is sparse due to the action of its mycelium.

FIRST CHOICE means truffles from 10 to 100-120gr., whole, irregular, slightly scratched.

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

VISUAL CHARACTERISTICS:

fairly homogeneous and rounded appearance, peridium or wrinkled black rind, with minute polygonal warts.

The gleba or pulp is purplish black when ripe, with fine white veins that become a little reddish in contact with the air.

HARVESTING PERIOD: mid November-mid March

OLFACTORY CHARACTERISTICS:

delicate pleasant scent, aromatic and fruity

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