

FRESH UNCINATO TRUFFLE FIRST CHOISE  
(TUBER AESTIVUM var. UNCINATUM CHATIN)



It is the winter variant of the summer truffle.

It develops in environments protected from direct sunlight such as deep valleys and north-facing slopes.

It prefers cool areas with constant humidity all year round, such as broad-leaved woods, especially beech and oak woods, and predominantly clayey or humus-rich soils.

FIRST CHOICE means truffles from 12 gr. upward, whole or slightly scratched. The choice does not determine the quality, it's only a division according to the size.

**VISUAL CHARACTERISTICS:**

peridium with underdeveloped warts; gleba or pulp from hazelnut to chocolate color when ripe, with numerous branched and light veins.

**HARVESTING PERIOD:** October-mid March

**OLFACTORY CHARACTERISTICS:**

delicate pleasant scent

**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**