



  
**TRIVELLI**  
TARTUFI

# COMPANY

*Year after year,  
spring after winter,  
black after white.*

Trivelli Tartufi fits into the food sector through the harvesting and processing of fresh truffles.

The bond with its own land, with the nature that offers us its precious fruits, the tradition, the love for the culinary arts, are the essential features that define the company.

In the magnificent backdrop of Roccafluvione, Trivelli Tartufi has always been a benchmark in the truffle culture worldwide.

The pungent aroma, the roundest shape ever imagined, the intact body, are the main elements that distinguish Trivelli truffles, which are selected and brushed one by one.

One of the most sought-after product in the world gastronomy is thus processed to give life to extraordinary recipes, that are able to reach a perfect harmony between balance and pleasure.



# THE TRUFFLES



# WHITE TRUFFLE

*Tuber magnatum Pico*

## **Description**

It has a smooth, yellowish skin and a yellow gleba, sometimes tending to greyish. The fragrance it gives off is intense, pungent, delicately garlicky.

## **Harvest season**

From mid-September to the end of December.

## **Preservation method**

Wrap the fresh truffle in absorbent or light paper and keep in the fridge for max. 5 days, making sure it remains dry and replacing it often.

## **Recommended portion sizes**

10-15 g.

## **Food pairing**

To be enjoyed raw, in combination with low in spice and slightly tangy food. Ideal with eggs, meat, creams and sauces based on cheeses and fondue.

# FINE BLACK WINTER TRUFFLE

*Tuber melanosporum Vitt.*

## **Description**

The Fine Black Winter Truffle is sweet, delightful, versatile. The black pulp of ebony-violet colour has dense, whitish veins with a warty or smooth peridium depending on where it grows.

## **Harvest season**

From mid-November to mid-March.

## **Preservation method**

Wrap the fresh truffle in absorbent or light paper and keep in the fridge for max. 7 days, making sure it remains dry and replacing it often.

## **Recommended portion sizes**

10-15 g.

## **Food pairing**

It releases its scent with risottos, fresh pasta and souffle. Enjoy it preferably raw, also with roast and legume or cereal soups.





# SUMMER TRUFFLE

*Tuber aestivum Vitt.*

## Description

The Summer Truffle exudes a delicate fragrance, with a pleasant and mild taste. The black colour and the warty texture contrast with the pale shade of the gleba which ranges in colour from beige to hazelnut.

## Harvest season

From mid-May to the end of August.

## Storage mode

Wrap the fresh truffle in absorbent or light paper and keep in the fridge for max. 10 days, making sure it remains dry and replacing it often.

## Preservation method

15-20 g.

## Food pairing

To release its own scent, the fresh Summer Truffle needs to be slightly browned in a pan with a little oil and a bit of salt. Delicate and versatile, it is ideal for fresh pasta's fillings, with first and second courses based on mushrooms.

# AUTUMN TRUFFLE

*Tuber uncinatum Vitt.*

## Description

The Autumn truffle tends to be more fragrant, commonly known as winter scorzone, is outwardly identical to the summer truffle. Yet, the gleba is different, darker with numerous, pronounced, white veins.

## Harvest season

From mid-September to the end of December.

## Preservation method

Wrap the fresh truffle in absorbent or light paper and keep in the fridge for max. 10 days, making sure it remains dry and replacing it often.

## Recommended portion sizes

15-20 g.

## Food pairing

It better releases its scent if slightly browned in a pan with a little oil and a bit of salt. As the Summer Truffle, it is versatile and ideal with simple first and second courses based on mushrooms.





# BIANCHETTO TRUFFLE

*Tuber borchii Vitt.*

## **Description**

The Whitish Truffle, or more commonly Bianchetto, is distinguished from the White Truffle for the characteristic colour and the inferior dimensions. It generally has an irregular shape, with a smooth orange surface that tends to rust in colour. On the inside it has a white gleba with brownish nuances and ivory veins.

## **Harvest season**

From mid-January to mid-April.

## **Preservation method**

Wrap the fresh truffle in absorbent or light paper and keep in the fridge for max. 5 days, making sure it remains dry and replacing it often.

## **Recommended portion sizes**

10-15 g.

## **Food pairing**

Less intense than the White Truffle, the Whitish Truffle releases its taste with cheese creams, sauces for croutons and canapés. To be savored as raw, grated on tagliatelle or risottos.



# FROZEN SUMMER TRUFFLE

*Tuber aestivum Vitt.*

## Size

200 g, 500 g.

## Ingredients

Summer Truffle (*Tuber aestivum* Vitt.).

## Preservation method

Keep at -18°. Once thawed, do not refreeze.

## Expiry date

18 months from the production date.

## Recommended portion sizes

10-15 g.

## Useful Tips

Ideal to replace the fresh Summer Truffle, when out of season. Without waiting until it thaws, it can be grated on fresh egg pasta, be sliced on pizza or be matched with meats and cheeses.



A close-up photograph of a hand grating cheese onto a plate of gnocchi. The hand is holding a metal grater with a black handle, and fine shreds of cheese are falling onto the pasta. The gnocchi are small, pill-shaped pasta pieces, some of which are already topped with the grated cheese. The background shows several other plates of the same dish, slightly out of focus. The overall lighting is soft and natural, highlighting the textures of the food and the hand.

HORECA



# MINCED SUMMMER TRUFFLE

*Tuber aestivum Vitt.*

## Size

500 g.

## Ingredients

Summer Truffle (*Tuber aestivum Vitt.*) 85%, extra virgin olive oil, salt, flavouring.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

15-20 g.

## Useful Tips

Ideal for a quick and effortless eating, to flavour first courses with both fresh and dry pasta, savoury fillings.

# SLICED TRUFFLE

*Tuber aestivum Vitt.*

## Size

250/500 g.

## Ingredients

Summer Truffle (*Tuber aestivum Vitt.*), sunflower oil, salt, flavoring.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

10-15 g.

## Useful Tips

Excellent for dressing and flavouring first and second courses, both based on meat or fish.





# BLACK TRUFFLE OIL

*Tuber melanosporum Vitt.*

## Size

250 ml.

## Ingredients

Extra virgin olive oil, flavour, Fine Black Winter Truffle (Tuber Melanosporum Vitt) 0,2%.

## Preservation method

Store in a cool, dry place away from heat, and light. Firmly close after usage.

## Expiry date

18 months from the production date.

## Recommended portion sizes

3-6 g.

## Useful Tips

To flavor any kind of second courses, including meat and boiled eggs. Perfect on salad and on homemade pasta.

# WHITE TRUFFLE OIL

*Tuber magnatum Pico*

## Size

250 ml.

## Ingredients

Extra virgin olive oil, flavour, White Truffle (Tuber Magnatum Pico) 0,2%.

## Preservation method

Store in a cool, dry place away from heat, and light. Firmly close after usage.

## Expiry date

18 months from the production date.

## Recommended portion sizes

3-6 g.

## Useful Tips

To flavor any kind of second courses, including meat and boiled eggs.

Perfect on salad and on homemade pasta.





# SUMMER TRUFFLE BUTTER

*Tuber aestivum Vitt.*

## **Size**

450 g.

## **Ingredients**

Butter 94%, Summer Truffle (*Tuber aestivum Vitt.*) 5%, salt, flavor.

## **Preservation method**

Once opened, keep in the fridge at 0°/+4° and consume within 20 days.

## **Expiry date**

36 months from the production date.

## **Recommended portion sizes**

10-15 g.

## **Useful Tips**

Ideal for preparing gourmet appetizers; on roasted bread, pizza, rice, and omelettes.

# WHITE TRUFFLE BUTTER

*Tuber magnatum Pico*

## Size

450 g.

## Ingredients

Butter 94%, White Truffle (*Tuber magnatum Pico*) 5%, salt, flavor.

## Preservation method

Once opened, keep in the fridge at 0°/+4° and consume within 20 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

10-15 g.

## Useful Tips

Ideal for preparing gourmet appetizers; on roasted bread, pizza, rice, and omelettes.







# TRUFFLE SAUCE 10%

*Tuber aestivum Vitt.*

## Size

500 g.

## Ingredients

Mushrooms (*Agaricus bisporus* and rel.group) 75%, extra virgin olive oil, Summer Truffle (*Tuber aestivum* Vitt.) 10%, salt, flavor.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

To flavor both first and second course; noodles, roasted beef, and carpaccio.

# TRUFFLE SAUCE 2%

*Tuber aestivum Vitt.*

## Size

500 g.

## Ingredients

Mushrooms (*Agaricus bisporus* and rel.group) 80%, olive oil, black olives, Summer Truffle (*Tuber aestivum Vitt.*) 2%, salt, garlic, parsley, flavor.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

Ideal to give the typical taste of the undergrowth to first and second courses, roast, carpaccio and fillings.





# TRUFFLE PESTO

*Tuber aestivum Vitt.*

## Size

500 g.

## Ingredients

Basil 32%, extra virgin olive oil, grated grana padano DOP (milk, salt, rennet, preservative: lysozyme from egg), pecorino (sheep's milk, salt, rennet), Summer Truffle (*Tuber aestivum Vitt.*)5%, pine nuts, whey, fiber vegetable, salt, flavoring, acidity regulator: citric acid.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

Ideal to flavor tasty appetizers, first courses with both fresh and dry pasta, savoury fillings and pies.

# BIANCHETTO TRUFFLE SAUCE

*Tuber borchii Vitt.*

## Size

500 g.

## Ingredients

Mushrooms (*Agaricus bisporus* and rel.group) 75%, extra virgin olive oil, Bianchetto Truffle (*Tuber borchii Vitt.*) 5%, salt, flavor.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

A delicate sauce with the sour notes of the Bianchetto Truffle, ideal for food pairings with eggs, from the starters to first courses based on pasta or rice.





# TRUFFLE HONEY

*Tuber aestivum Vitt.*

## **Size**

220 g.

## **Ingredients**

Acacia honey 94,8%, Summer Truffle (*Tuber aestivum Vitt.*) 5%, flavouring.

## **Preservation method**

Once opened, store in a cool dry place away from light.

## **Expiry date**

24 months from the production date.

## **Recommended portion sizes**

10-15 g.

## **Useful Tips**

Excellent to flavor any special dishes and combined with both Italian or French cheeses.

# TRUFFLE SOUL

*Tuber melanosporum Vitt.*

## Size

150 g.

## Ingredients

Fine Black Winter Truffle (*Tuber melanosporum Vitt.*) juice.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

A great natural seasoning, ideal to enhance every dishes with the taste of the truffle. To be added raw, after cooking risottos, mashed potatoes and cheese fondues.



RETAIL





# WHOLE SUMMER TRUFFLE

*Tuber aestivum Vitt.*

## Size

25 g, 45 g.

## Ingredients

Summer Truffle (*Tuber aestivum Vitt.*) water, salt.

## Preservation method

Once opened, keep in the fridge at 0°/+4° and consume within 7 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

10-20 g.

## Useful Tips

Ideal to flavour any courses, from hors d'oeuvres, first and main courses, side dishes and even soups.



# MINCED SUMMMER TRUFFLE

*Tuber aestivum Vitt.*

## Size

90 g.

## Ingredients

Summer Truffle (*Tuber aestivum Vitt.*) 85%, extra virgin olive oil, salt, flavouring.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

15-20 g.

## Useful Tips

Ideal for a quick and effortless eating, to flavour first courses with both fresh and dry pasta, savoury fillings.





# SLICED TRUFFLE

*Tuber aestivum Vitt.*

## Size

45 g, 80 g.

## Ingredients

Summer Truffle (*Tuber aestivum Vitt.*), sunflower oil, salt, flavoring.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

10-15 g.

## Useful Tips

Excellent for dressing and flavouring first and second courses, both based on meat or fish.

# WHITE TRUFFLE OIL

*Tuber magnatum Pico*

## Size

55 ml.

## Ingredients

Extra virgin olive oil, flavour, White Truffle (Tuber Magnatum Pico) 0,2%.

## Preservation method

Store in a cool, dry place away from heat, and light. Firmly close after usage.

## Expiry date

18 months from the production date.

## Recommended portion sizes

3-6 g.

## Useful Tips

To flavor any kind of second courses, including meat and boiled eggs.

Perfect on salad and on homemade pasta.





# WHITE TRUFFLE OIL

*Tuber magnatum Pico*

## **Size**

Spray 100 ml.

## **Ingredients**

Extra virgin olive oil, flavour, White Truffle (Tuber Magnatum Pico) 0,2%.

## **Preservation method**

Store in a cool, dry place away from heat, and light. Firmly close after usage.

## **Expiry date**

18 months from the production date.

## **Recommended portion sizes**

3-6 g.

## **Useful Tips**

To flavor any kind of second courses, including meat and boiled eggs.

Perfect on salad and on homemade pasta.

# BLACK TRUFFLE OIL

*Tuber melanosporum Vitt.*

## Size

55 ml.

## Ingredients

Extra virgin olive oil, flavour, Fine Black Winter Truffle (*Tuber Melanosporum Vitt*) 0,2%.

## Preservation method

Store in a cool, dry place away from heat, and light. Firmly close after usage.

## Expiry date

18 months from the production date.

## Recommended portion sizes

3-6 g.

## Useful Tips

To flavor any kind of second courses, including meat and boiled eggs.

Perfect on salad and on homemade pasta.





# BLACK TRUFFLE OIL

*Tuber melanosporum Vitt.*

## **Size**

Spray 100 ml.

## **Ingredients**

Extra virgin olive oil, flavour, Fine Black Winter Truffle (Tuber Melanosporum Vitt) 0,2%.

## **Preservation method**

Store in a cool, dry place away from heat, and light. Firmly close after usage.

## **Expiry date**

18 months from the production date.

## **Recommended portion sizes**

3-6 g.

## **Useful Tips**

To flavor any kind of second courses, including meat and boiled eggs. Perfect on salad and on homemade pasta.

# TRUFFLE SAUCE

*Tuber aestivum Vitt.*

## Size

45 g, 90 g.

## Ingredients

Mushrooms (*Agaricus bisporus* and rel.group) 75%, extra virgin olive oil, Summer Truffle (*Tuber aestivum Vitt.*) 8%, salt, flavor.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

To flavor both first and second course; noodles, roasted beef, and carpaccio.



# PORCINI MUSHROOMS AND WHITE TRUFFLE PATÉ

*Tuber magnatum Pico*

## Size

45 g, 90 g.

## Ingredients

Porcini mushrooms (*Boletus Edulis* and rel. group) 71%, extra virgin olive oil, White Truffle (*Tuber magnatum Pico*) 5%, salt, flavoring.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

20-25 g.

## Useful Tips

It is a versatile product, great on bruschetta, pasta and pizza.  
Recommended for omelets with steamed asparagus.





# MUSHROOMS AND FINE BLACK WINTER TRUFFLE PATÉ

*Tuber melanosporum Vitt.*

## Size

45 g, 90 g.

## Ingredients

Mushrooms (*Agaricus bisporus* and rel. group) 70%, extra virgin olive oil, Fine Black Winter Truffle (*Tuber melanosporum* Vitt.) 5%, salt, flavouring.

## Preservation method

Once opened, cover with oil, keep in the fridge at 0°/+4° and consume within 15 days.

## Expiry date

18 months from the production date.

## Recommended portion sizes

20 - 25 g.

## Useful Tips

For seasoning starters, first courses, meat. A creamy solution to release scents and flavors.





# SUMMER TRUFFLE BUTTER

*Tuber aestivum Vitt.*

## Size

80 g.

## Ingredients

Butter 94%, Summer Truffle (Tuber aestivum Vitt.) 5%, salt, flavoring.

## Preservation method

Once opened, keep in the fridge at 0°/+4° and consume within 20 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

10 - 15 g

## Useful Tips

Ideal for preparing gourmet appetizers; on roasted bread, pizza, rice, and omelettes.

# WHITE TRUFFLE BUTTER

*Tuber magnatum Pico*

## Size

80 g.

## Ingredients

Butter 94%, White Truffle (Tuber magnatum Pico) 5%, salt, flavoring.

## Preservation method

Once opened, keep in the fridge at 0°/+4° and consume within 20 days.

## Expiry date

36 months from the production date.

## Recommended portion sizes

10 - 15 g.

## Useful Tips

Ideal for savour first and second courses based on meat or fish.





# TRUFFLE HONEY

*Tuber aestivum Vitt.*

## Size

110 g.

## Ingredients

Acacia honey 94,8%, Summer Truffle (*Tuber aestivum Vitt.*) 5%, flavouring.

## Preservation method

Once opened, store in a cool dry place away from light.

## Expiry date

24 months from the production date.

## Recommended portion sizes

10-15 g.

## Useful Tips

Excellent to flavor any special dishes and combined with both Italian or French cheeses.

THANK YOU

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