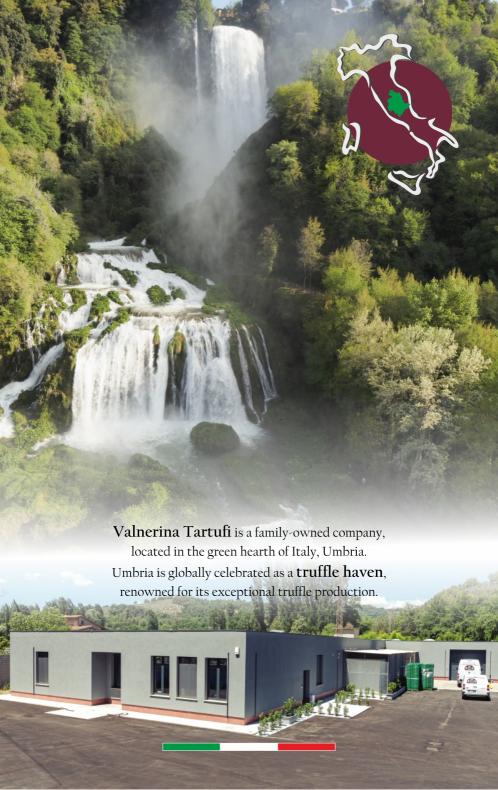


Truffle specialist









WASHING





Careful selection of the highest QUALITY ingredients. Respect for TRADITION in the productive process.





Indulge in the exquisite flavors of truffle culinary delights.

Fresh & Frozen

MAY JUN JUL AUG SEPT OCT NOV DIC JAN FEB MAR APR

AESTIVUM (SUMMER BLACK)

UNCINATUM (BLACK)

MELANOSPORUM (WINTER BLACK)

MAGNATUM PICO (WHITE) BORCHII (WHITE BIANCHETTO)

Since 2007 Umbria Tartufi delivers to its customers the finest quality fresh Truffles, at the top levels of freshness, according to the availability of the season throughout the year.









All truffles undergo thorough a washing process prior to shipment and are carefully wrapped in absorbent paper. Additionally, polystyrene boxes are equipped with ice packs to ensure the utmost freshness until they reach their destination.

Food Service



Retail















Packs available for all the distribution channels. Customized sizes and recipes on request.



ITALIAN ARTISANAL PRODUCTS

colorings and preservatives free.

















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MADE IN ITALY