

WHAT TRUFFLE IS IT ?

BLACK TRUFFLE FROM PÉRIGORD

Tuber Melanosporum

Note :

Delicate | ●●●●○ | Intense

x

Woody and slightly
musky notes

Grey to black with characteristic
thin white veins inside

Harvested from
November to March in the south
of France, in Italy and Spain
and in Australia in summer

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WHITE TRUFFLE FROM ALBA

Tuber Magnatum Pico

Note :

Delicate | ●●●●● | Intense

x

Intense fresh garlic notes

The rarest (ie the most expensive)
truffle on the market

Range from white
to red/brown
with thin white veins

Harvested from October
to January in Piedmont
(area of northern Italy)

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BRUMALE TRUFFLE

Tuber Brumale

Note :

Delicate | ●●●○○ | Intense

x

Pronounced taste with musky notes
Black skin, sometimes reddish.

Dark grey flesh with white veins

Harvested from December to April

SUMMER TRUFFLE

Tuber Aestivum

Note :

Delicate | ●○○○○ | Intense

x

Slight woody notes, with a subtle taste
of hazelnuts and soil

Black outside, grey to yellow flesh
with white veins

Harvested from May
to September

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BURGUNDY TRUFFLE

Tuber Uncinatum

Note :

Delicate | ●●○○○ | Intense

x

Woody notes of soil,
a bit more pronounced than
the summer truffle

Chocolate colour
with white veins

Harvested from September
to January in the department
of Nièvre in Burgundy, or in Italy

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BIANCHETTI TRUFFLE

Tuber Borchii

Note :

Delicate | ●●●○○ | Intense

x

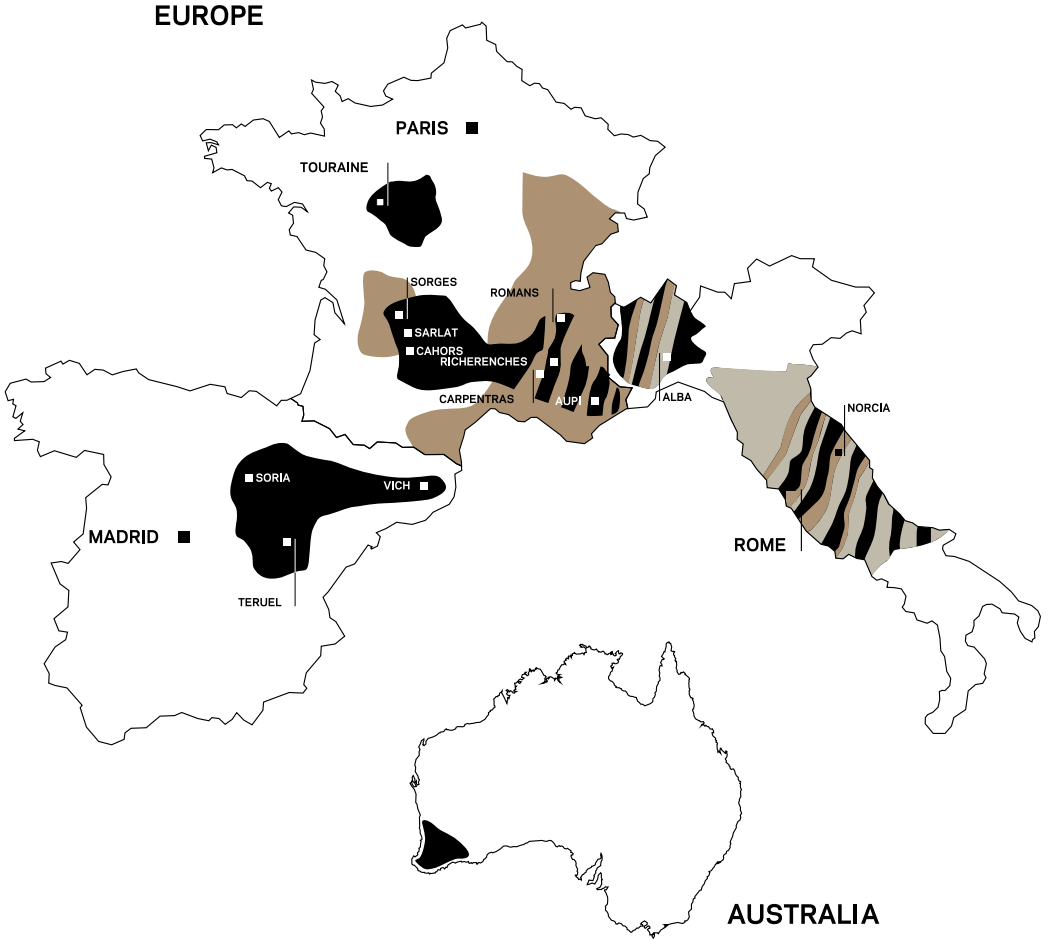
Smooth light skin ranging
from light orange to dark orange

Light coloured flesh with
white or reddish veins

Harvested from mid-January
to end of April



WHERE DO OUR TRUFFLES COME FROM?



Black winter truffle
Tuber Melanosporum



Seasonal truffle
• Burgundy truffle
Tuber Uncinatum
• Brumale truffle
Tuber Brumale
• Summer truffle
Tuber Aestivum
• Bianchetti truffle
Tuber Borchii



White truffle
Tuber Magnatum Pico