Truffle specialties

CAPRINO 35g x 2pz TARTUFO goat milk

GOAT CHEESE 35g x 2pcs TRUFFLE. Discover the intense pleasure of fresh goat cheese enriched with precious summer black truffle. Enveloping flavor, unmistakable aroma. Two convenient 35g portions to savor excellence.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: summer black truffle on surface
Unit of Sale: 1 pc fixed weight (2 Pcs X 35g) Code: F235TARTUFO Package: 10 pcs

Aging: 0 gg

Truffle specialties

BASIN AL TARTUFO 65g x 2pz goat milk

TRUFFLE KISSES. Discover the elegance of fresh goat cheese with summer black truffle. Two 65g portions of pure indulgence: intense flavors and the convenience of a 130g package. A unique sensory experience for refined palates.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: summer black truffle on surface
Sales Unit: 1 pc fixed weight (2 Pcs X 65g) Code: F044TARTUFO Package: 10 pcs

Aging: 0 gg

Truffle specialties

CAMEMBERT TARTUFATO cow milk

TRUFFLE CAMEMBERT. Creamy bloomy rind cheese enriched with prized black truffle. Sweet and intense flavor, with earthy taste that captivate the palate. A refined and unforgettable gastronomic experience.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: stuffed with summer black truffle
Sales Unit: 1 pc variable weight (1 Pc X 220 G) Code: 050VACCATAR Package: 6 pcs

Aging: 15 gg

Truffle specialties

TARTUFATO LANGHETTO goat milk

TRUFFLE LANGHETTO. Discover the excellence of our goat cheese stuffed with precious black truffle. Creamy and refined, it offers a unique sensory experience where sweetness and intensity blend in perfect harmony, delivering irresistible aromas.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: stuffed with summer black truffle
Sales Unit: 1 pc Variable Weight (1 Pc X 200g) Code: 082TARTUFO Package: 9 pcs

Aging: 15 gg

Truffle specialties

BOCCONCINO TARTUFO 65g x 2pz cow milk

BOCCONCINO TRUFFLE. Discover the excellence of summer black truffle in every bite! Two delicious 65g portions of fresh cheese, with an intense and unmistakable earthy taste. Convenient 130g format.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: summer black truffle on surface
Sales Unit: 1 pc fixed weight (2 Pcs X 65g) Code: F644TARTUFO Package: 10 pcs

Aging: 0 gg

Truffle specialties

ROBIOLETTA TARTUFO NERO 100g goat milk

Discover the elegance of fresh goat cheese in a convenient 100g package, enriched with precious summer black truffle. A unique sensory experience that combines the delicacy of goat cheese with earthy taste, perfect for refined palates.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: summer black truffle on surface
Sales Unit: 1 pc fixed weight (1 Pc X 100 G) Code: F043TARTUFO Package: 9 pcs

Aging: 0 gg

TOMINO TARTUFO NERO 100g cow milk

TOMINO BLACK TRUFFLE 100g: Excellence in 100g. Discover the intense balance between the creaminess of fresh cow milk tomino and the aromatic intensity of summer black truffle. An ideal portion that delivers authentic and refined flavors, perfect for any gourmet occasion.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: summer black truffle on surface
Sales Unit: 1 pc fixed weight (1 Pc X 100 G) Code: F643TARTUFO Package: 9 pcs

Aging: 0 gg

STRACCO TARTUFATO cow milk

AGED TRUFFLE STRACCO. The Excellence that Conquers.A dairy masterpiece that combines tradition and luxury: whole cow milk enriched with precious black truffle flakes. The washed rind releases intense flavors that blend harmoniously with the unmistakable aroma of truffle, creating a unique and refined tasting experience for discerning palates.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: black truffle inside the cheese
Sales Unit: 1 pc variable weight (1 Pc X 2 kg) Code: 100CLTAR2KG Package: 1 pc

Aging: 30 gg

LANGHIE' AL TARTUFO farcito con tartufo nero, cow milk

LANGHIE' WITH TRUFFLE stuffed with black truffle, the dairy excellence of the Langhe region that wins you over at first taste. The perfect encounter between enveloping creaminess and precious truffle creates a unique sensory experience. Tradition and innovation merge in this gastronomic masterpiece. For true connoisseurs: an irresistible pleasure not to be missed.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: stuffed with summer black truffle
Sales Unit: 1 pc variable weight (1 Pc X 4 kg) Code: 050LANGHIETAR Package: 1 pc

Aging: 60 gg

ROBIOLONE TARTUFATO goat milk

TRUFFLE GOAT ROBIOLONE. Discover gastronomic excellence in every bite. Our truffle Robiolone combines the creamy delicacy of goat milk with the intense aroma of precious truffle. The result of ancient cheesemaking mastery and careful aging, this refined-tasting cheese conquers the most demanding palates, offering a unique and unforgettable sensory experience.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment
Featuring: black truffle inside the cheese
Sales Unit: 1 pc variable weight (1 Pc X 2 kg) Code: 055ROBTAR Package: 1 pc

Aging: 90 gg

Truffle specialties

TOMA DI PECORA AL TARTUFO sheep milk

CHEESE MADE FROM SHEEP MILK WITH TRUFFLE. Discover the excellence of our aged sheep cheese with summer black truffle. Intense and refined flavor that transforms every moment into an unforgettable gourmet experience. Perfect for those who love authentic luxury.

Availability: from the end of October to March

Storage: 0° to +4°C Shelf-life: 60 days from the shipment
Featuring: black truffle inside the cheese
Sales Unit: 1 pc variable weight (1 Pc X 5 kg) Code: 087TOMAPECTAR Package: 1 pc

Aging: 00 gg

Truffle specialties

BLU FARCITO AL TARTUFO cow milk

BLUE CHEESE WITH TRUFFLE. Discover the excellence of this blue-veined cheese where the blue veins blend masterfully with the precious aromas of truffle. A unique tasting experience that conquers the palate with its refined intensity and perfect balance between cheesemaking tradition and sophisticated flavors.

Storage: 0° to +4°C Shelf-life: 45 days from the shipment
Featuring: stuffed with summer black truffle
Sales Unit: 1 pc variable weight (1 Pc X 2.5 kg) Code: 201TARTUFO Package: 1 pc

Aging: 60 gg