

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*

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## ***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*

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## ***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*

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## **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*

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## **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*

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## **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*

## *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*

## *LANGHIE' AL TARTUFO filled with black truffle cow milk*

Discover LANGHIÉ, the dairy excellence of the Langhe region that wins you over at the very first taste. The perfect combination of enveloping creaminess and finest truffle creates a unique sensory experience. Tradition and innovation merge in this gastronomic masterpiece. For true connoisseurs: an irresistible pleasure you simply cannot miss.



*Storage: 0° to +4°C Shelf-life: 35 days from the shipment*

*Featuring: filled with summer black truffle*

*Sales Unit: 1 pc variable weight (1 Pc X 4 kg) Code: 050LANGHIETAR Package: 1 pc*