

COMPANY PROFILE



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MADE



IN ITALY



www.valnerinatartufi.com



Vision

Customers around the world want unforgettable culinary experiences. They want to taste unique foods with the power of exquisite flavors and wonders.

Mission

We are dedicated to bringing truffle products to customers worldwide, striving to delight and satisfy them with products of the highest quality, authenticity and freshness. Passionately crafting truffle products that embody the essence of nature and tradition, while embracing innovation and excellence, is our commitment. Fulfilling our customers' increasingly demanding and discerning preferences is our ultimate goal.

Philosophy

The high quality of our products.

Careful selection and classification in super extra, extra and first choice.

Care and love during the search and harvest of truffle.

Respect for tradition in the productive process.

Tradition that we hand down from generation to generation.



LOCATION: UMBRIA. LAND OF TRUFFLES



We are situated in the picturesque Valnerina countryside of Umbria, specifically in the Terni province. Umbria is globally celebrated as a truffle haven, renowned for its exceptional truffle production. Nestled within this captivating region, you'll discover breathtaking natural landscapes and charming villages like Arrone and Polino. Just a stone's throw away lies the magnificent Marmore Waterfall, one of the tallest man-made waterfalls worldwide. And if you venture less than a hundred kilometers to the south, you'll reach the historic capital, Rome.





OUR TEAM

A passionate team with a family spirit

CERTIFICATIONS



Registered with FDA



It ensures food safety and quality standards



It ensures food safety



We comply with Islamic dietary guidelines



Products are free from animal-derived ingredients and not tested on animals.



It ensures that products meet Jewish dietary laws and standards.

* Some products only



A WIDE PRODUCTS RANGE



FRESH



SAUCES



MINCED



WHOLE



SPECIALTIES



OILS



SEASONINGS



HONEY



PASTA



SQUEEZY LINE



MUSHROOMS



TEA, COFFEE, SPIRIT





Ideal for garnishing any type of pasta, omelets, pizza, toasted bread, crouton and main courses.

Summer truffle 5% sauce with an intense and delicate flavor, which will amaze your meals giving a pleasant aftertaste of truffles and a touch of class.

Summer truffle 10% sauce with an intense and delicate flavor, which will amaze your meals giving a pleasant aftertaste of truffles and a touch of class.

“Black” summer truffle 5% sauce enhanced by the addition of porcino mushrooms among the ingredients which give it a luxurious taste to your palate.

White truffle 5% sauce enhanced by the addition of cheese among the ingredients which give it a delicate and pleasant taste to your palate.

Italian artisanal products, prepared without colorings or preservatives. Ready to use.

WHOLE AND SLICES TRUFFLE



Ideal for garnishing any type of pasta, omelets, pizza, toasted bread, crouton and main courses.

White truffle (Tuber Magnatum Pico) is the most refined truffle that exists. This is *pure whole truffle*, preserved in its own white truffle juice.

The **black winter truffle** (Tuber Melanosporum Vitt.) is one of the most valuable species that exists. This is *pure whole truffle*, preserved in its own truffle juice.

The **black summer truffle** (Tuber Aestivum Vitt.) Is the most common truffle on our tables. This is *pure whole truffle*, preserved in its own truffle juice.

The **black summer truffle** (Tuber Aestivum Vitt.) is the most common truffle on our tables. This is *pure truffle cut into slices*, preserved in extra virgin olive oil.

Italian artisanal products, prepared without colorings or preservatives. Ready to use.



TRUFFLE FLAVORED OIL



With a few drops of our *truffle flavored oil*, you can enrich any dish. The olive oil we use makes the flavor of the truffle stand out, creating a product that will be irreplaceable in your meals. It is ideal for dressing bruschetta, pasta and main courses.

Italian artisanal products, prepared without colorings or preservatives. Ready to use.



CULINARY SPECIALTIES WITH TRUFFLES



Indulge in the exquisite flavors of truffle culinary delights: pistachio pesto, green and red pesto, tomato sauce, olive and almond patè, cheese cream, porcini and mushroom cream.

Ideal for garnishing any type of pasta, bruschetta, pizza and main courses.

Italian artisanal products, prepared without colorings or preservatives. Ready to use.



NEW



Our latest product innovation, born in 2022. Black Truffle Sauce, KETCHUP and MAYONNAISE with black summer truffle. Perfect to dress appetizers, BBQs, burgers, fries and all of your meals!

Italian artisanal products, prepared without colorings or preservatives. Ready to use.

Legal Entity

A.R. Tartufi S.r.l.



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