

*From the woods to the pantry*



**ITALIAN ORGANIC TRUFFLE**

About

our trufflers



### THE IDEA

We are one of the few Italian companies that cultivate biological truffle and we are investing in a field still not too developed in Italy.



### THE IRRIGATION

Obviously a determinant factor for an excellent year is rain. In fact, every plant periodically requires 40 liters of water in order to guarantee a high quality harvest.



### THE PATIENCE

Ours is not a job but indeed a pure passion, and what makes it such a pleasure is the contact with nature, taking care of the plants and to fully live the countryside life respecting traditions.



### THE BIOLOGICAL

All our products are BIO certified. We decided not to use preservatives or chemical aromas in order to offer a high quality product, 100% organic.

## WHAT HAS AN ORGANIC TRUFFLE MORE THAN OTHERS?



### THE FRESH TRUFFLE

As first, the certification of our fresh truffle stands for the origin of the product. Our certified truffles, indeed, are 100% Italian and all come from our soil located in Marche region. In our fields, furthermore, we do not make use of any herbicides or other chemicals, and our truffle nursery grounds are treated in a very natural way.

### THE PRESERVED TRUFFLE

With our preserved products we intend to satisfy all the needs of the customer to bring in the table, in every season of the year, the real taste of truffle, without any addition of chemical fragrances obtained from paraffin, which is not finely accepted by our organism. Our products are wholly natural and the biological certification is a full guarantee for our customers about the use of the highest quality ingredients, that are healthy, pure and therefore truly good.

Pure passion...

taste of Nature!



### WHITE TRUFFLE (*Tuber Magnatum Pico*)

It has a globular aspect, with many irregularities on the peridium. The external part is smooth and soft. The color varies from to dark cream to almost green. Its scent is pleasingly aromatic but different from the other truffles, which makes it unique. It ripens from October to December.



### FINE BLACK TRUFFLE (*Tuber Melanosporum Vitt*)

It has an homogeneous and round aspect with polygon warts. The color is dark, almost black and on the external side it shows rusty shades when scratched. The inside is dark with white/grey hints. Its scent is intense, aromatic and fruity. It ripens from December to March.



### SUMMER TRUFFLE (*Tuber Aestivum Vitt*)

It is also called "scorzzone" and it can reach remarkable dimensions with characteristics similar to the black truffle. Its external part shows dark pyramid warts and it has an aromatic and intense scent. It distinguishes itself from the Tartufo Nero Pregiato (Fine Black Truffle) because of its smell at the time of the cut and because of its hazel-colored soil. It ripens from May to August.



### BIANCHETTO TRUFFLE (*Tuber Borchii Vittad.*)

Originally appears irregular, smooth and with dirty white color, but when it ripen it becomes darker. Less fragrant than the Fine White and generally smaller, it has a marbled Gleba with whitish and reddish-white veins on a brown-purple or reddish-brown on the bottom. The surface is smooth and whitish or light brown yellow. It grows in limestone soils, often in hardwood and coniferous forests. Reopening period: from January to March.

True taste, real truffles,  
all seasons ready to eat!



**SALSA  
TARTUFATA  
White Truffle**  
(Tuber magnatum  
Pico)  
White truffle with  
mushrooms.



Weight: 100-160-500 g.



**SALSA  
TARTUFATA  
Summer Truffle**  
(Tuber aestivum  
Vitt.)  
Summer truffle  
with mushrooms.



Weight: 100-160-500 g.



*Organic products, 100% made in Italy*



**SALSA  
TARTUFATA  
Fine Black Truffle**  
(Tuber  
Melanosporum Vitt.)  
Mustard sauce with  
fine black truffle.



Weight: 100-160-500 g.



**BRICIOLE IN  
ACQUA E AROMA  
Summer Truffle**  
(Tuber aestivum Vitt.)  
Summer Truffle  
crumbs in water and  
aroma



Weight: 100-250-500-1000 g.

Free Creativity  
in the kitchen !!



**SCAGLIE**  
**Summer Truffle**  
(*Tuber aestivum* Vitt.)  
Summer truffle slices  
in extra virgin olive oil.



Weight: 40-100-160-500 g.



**BRICIOLE**  
**Summer Truffle**  
(*Tuber aestivum* Vitt.)  
Summer truffle crumbs  
in extra virgin olive oil.



Weight: 40-100-160-500 g.



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**INTERO**  
**Fine Black Truffle**  
(*Tuber Melanosporum*  
Vitt.)  
Whole black truffle in  
brine.



Weight: 10 g.



**ESSICCATO**  
**Summer Truffle**  
(*Tuber aestivum* Vitt.)  
Dried summer truffle  
slices.



Weight: 5, 10, 100, 250, 500, 1000 g  
Packaging: glass jar or sachet.

*Gourmet ingredients*

*for real Chefs!*



**GOCCE**  
with **White Truffle** (Tuber magnatum Pico)  
Extra virgin olive oil and white truffle flavor.



**Weight:** 60, 100, 250, 500, 1000 ml



**GEMME**  
with **Summer Truffle** (Tuber aestivum Vitt.)  
Salt with dried summer truffle.



**Weight:** 40-120 g.



**CUORE DI TARTUFO**  
(Tuber borchii Vittad.)  
Concentrated broth with white truffle.



**Weight:** 100 g.



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**RICCIOLI** with **White Truffle** (Tuber borchii Vittad.)  
Butter with bianchetto truffle.



**Weight:** 30-80-150 g.



**RICCIOLI** with **Fine Black Truffle** (Tuber Melanosporum Vitt.)  
Butter with fine black truffle.



**Weight:** 30-80-150 g.

*Tastefully colors*

*for your dishes !*



**MAIONESE  
CON TARTUFO**  
(Tuber aestivum  
Vitt.)

Rice mayonnaise  
with fine black  
truffle.



Weight: 100 g.



**MAIONESE  
CON TARTUFO**  
(Tuber aestivum  
Vitt.)

Soy mayonnaise  
with summer black  
truffle.



Weight: 100 g.



**SENAPE CON  
TARTUFO**  
(Tuber aestivum  
Vitt.)

Mustard sauce  
with summer  
black truffle.



Weight: 100 g.



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**PESTO DI MANDORLA  
CON TARTUFO**

(Tuber aestivum Vitt.)  
Food speciality, almonds  
& summer black truffles.



Weight: 100 g.



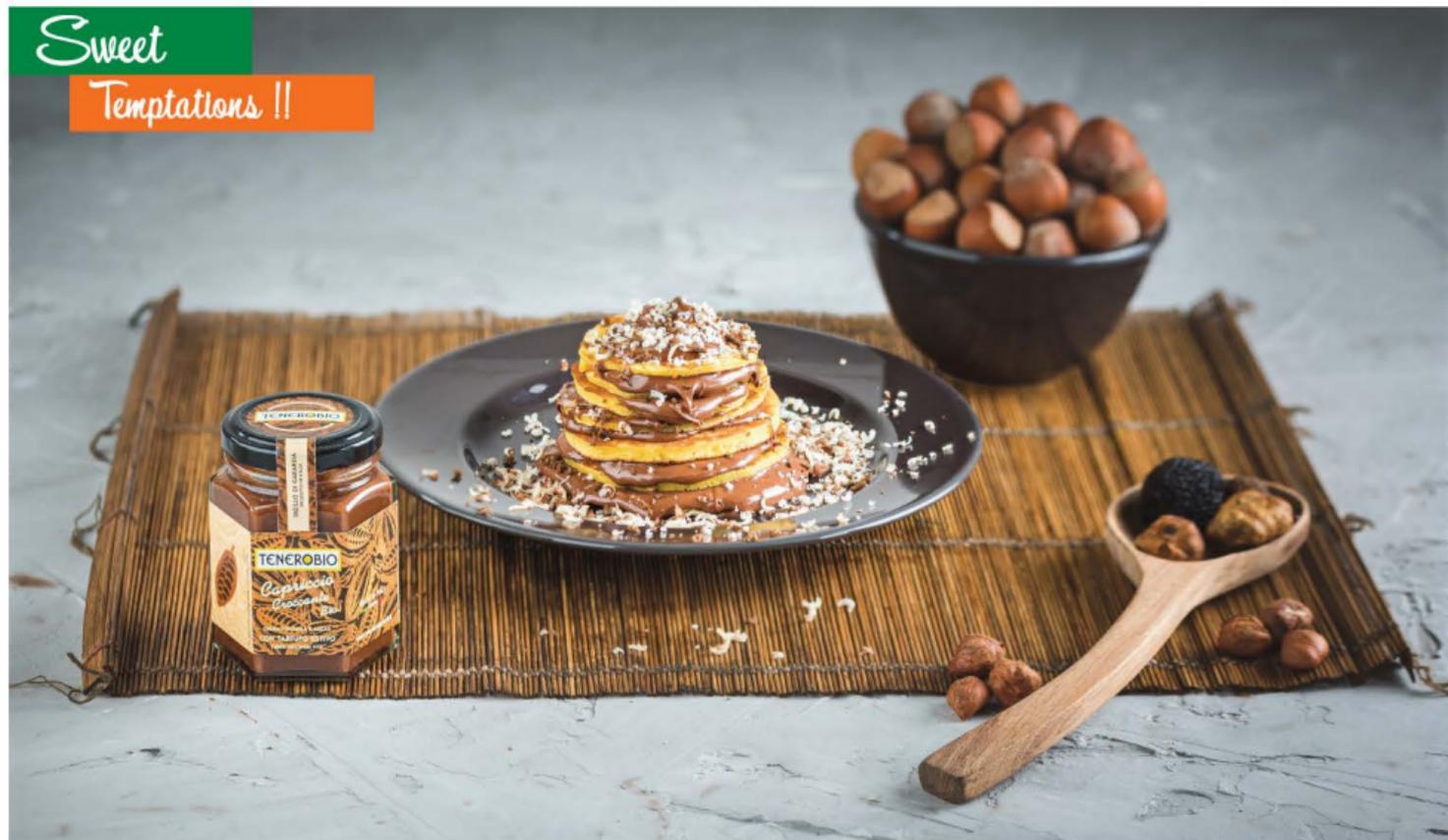
**PESTO DI POMODORI SECCHI  
CON TARTUFO**

(Tuber aestivum Vitt.)  
Food speciality, dried tomatoes  
& summer black truffles.



Weight: 100 g.

Sweet  
Temptations !!



**CAPRICCIO  
AL PISTACCHIO**  
with Summer Truffle  
(Tuber aestivum Vitt.)  
Pistachio cream with summer  
truffle.

  Weight: 120 g.



**CAPRICCIO  
ALLA MANDORLA**  
with Summer Truffle  
(Tuber aestivum Vitt.)  
Almond cream with summer  
truffle.

  Weight: 120 g.

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**CAPRICCIO  
CROCCANTE**  
with Summer Truffle  
(Tuber aestivum Vitt.)  
Hazelnut and cocoa cream with  
summer truffle.

  Weight: 120 g.



**AMBROSIA**  
with Summer Truffle  
(Tuber aestivum Vitt.)  
Acacia or Citrus honey with  
dried summer truffle.

  Weight: 40-120-250 g.



**NEROBIO**®

*From the woods to the pantry*

Recipes

easy and tasty



## Phyllo dough with caciocavallo and truffle

**Ingredients for four people:** 100gf of truffle Salsa; 100gr of caciocavallo; extra virgin olive oil; phyllo dough or toasted bread; 15gr of fresh truffle.

**Preparation:** cut the caciocavallo in small pieces and lay them on a piece of baking paper. Put them in the oven at 180° (with grill) for a few seconds, until the caciocavallo is melted and slightly golden. Spread the truffle Salsa on every phyllo dough or toasted bread, then put a piece of melted caciocavallo on top of it and decorate your snack with a truffle flake!



## Tagliatelle with black truffle

**Ingredients for four people:** 80 gr of Briciole black truffle, 360 gr of dry egg tagliatelle a cove of garlic, Extra olive oil, Salt, Minced black pepper.

**Preparation:** heat up clean and mashed garlic in a sticky pan with extra olive oil. Once browned remove it from the pan and put in Briciole black truffle, salt and pepper. Bake it for 5 minutes to moderate flame and closed lid. Bake the tagliatelle in salt boiling water. Then skip the pasta into the compound with Briciole black truffle. Add raw truffle while preparing the dish. Bake for 5 minutes to a moderate flame.



## Azienda Agricola Polverari Rosetta

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