



# ANGELLOZZI

## Tartuficoltura



### WHO IS ANGELLOZZI TARTUFICOLTURA?

Angellozzi Tartuficoltura is a family of truffle “hunters” tied with truffles for **5 generations**.

### DEEP RESPECT FOR TRUFFLES

Gratitude for truffles, which were traded with basic necessities; they initially fed the family, then offered economic opportunities to the following generations, leading Angellozzi to **truffles as their lifestyle**.

### WHY CHOOSING ANGELLOZZI TARTUFICOLTURA?

Throughout years of research, the Angellozzi family has selected and reproduced the best local ecotypes of **white, Premium winter black truffles**, and **black summer truffles**; the technical knowledge acquired and implemented in truffle cultivation has ensured significant quantities throughout almost the whole year, ensuring truffle supply to all company’s customers.

### QUALITY OF OUR TRUFFLES

From harvesting on, every single truffle intended for sale undergoes a number of **very strict checks in relation to all aesthetic-qualitative parameters**, which ensure very high quality of any truffles offered. This aspect is a key of success for Angellozzi in international competition, confirming once again the prestige of products ‘**Made in Italy**’.

### THE CHOICE OF FRESH TRUFFLES

The traditional family consumption of freshly harvested truffles and awareness that the best quality can only be offered with fresh truffles led Angellozzi to the choice of selling exclusively fresh truffles to meet every request of **frozen truffles** and **truffles in brine**.

### REFUSING TRUFFLE AROMAS

The respectful bond between the Angellozzi family and truffles is the reason for **refusing the production of products ‘with truffle aroma’**, that is all those fake truffle-flavoured products such as oils, butters, sauces... obtained with a synthetic aroma (called bis-methylthiomethane). This choice has made Angellozzi **unique in this sector!!!**

### TRUFFLES IN BRINE

Although Angellozzi Tartuficoltura has always been oriented to the promotion of fresh truffles consumption, the company is able to meet any requests of **frozen truffles** and **truffles in brine**. The list of ingredients of our truffles in brine is extremely short: **truffles and salt**.