



# Le Trifole



**Address:**

Le Trifole  
Via Dei Caduti 24  
14050 San Marzano Oliveto (AT)  
Italy

**Tel/Fax:** +39 0721 798581

**Mobile:** +39 338 4566978

**Website:** <http://www.trufflespecialty.com>

**E-Mail:** [export@trufflespecialty.com](mailto:export@trufflespecialty.com)

## Index

Company Profile.....	pag. 3
Black summer truffle pieces, 50g.....	pag. 4
Black summer truffle , 50g.....	pag. 5
White truffle, 50g.....	pag. 6
Black summer truffles whole, 35g.....	pag. 7
Fine Black truffle, 50g.....	pag. 8
Truffles' carpaccio, 50g.....	pag. 9
"Velvety Black", 100g.....	pag. 10
Tartufissima (Tartufata), 500g.....	pag. 11
Tartufissima (Tartufata), 180g.....	pag. 12
Tartufissima (Tartufata), 90g.....	pag. 13
Sauce with white truffles, 500g.....	pag. 14
Sauce with white truffles, 90g.....	pag. 15
Tartufpesto (Trufflepesto), 180g.....	pag. 16
Velluta bianca (Velvety white), 180g.....	pag. 17
Salsa del Duca (Duke sauce), 180g.....	pag. 18
Salsa imperiale (Imperial Sauce), 180g.....	pag. 19
Real Condimento (King flavoring), 180g.....	pag. 20
Olive oil flavoured with white truffle, 250ml.....	pag. 21
Olive oil flavoured with white truffle, 100ml.....	pag. 22
Olive oil flavoured with white truffle, 50ml.....	pag. 23
Acacia honey with black truffle, 240g.....	pag. 24
Acacia honey with white truffle, 125g.....	pag. 25
Tagliatelle with truffles.....	pag. 26
Polenta with truffles.....	pag. 27
Risotto with truffles.....	pag. 28
Farro with truffles.....	pag. 29

## Company Profile

Dear Mrs.,

We would like to introduce our company as follows:

Le Trifole is an Italian company based in the city of San Marzano Oliveto, next to Alba, worldwide known as the Truffles' Capital. Our company specializes in the production and distribution of fresh and preserved truffles, both white and black. For four generations, our family has been devoted to the search and distribution of fresh truffles that spontaneously grow in the generous territory of the Monferrato (Piedmont region).

Besides fresh truffles, whose availability depends on the seasons, Le Trifole has studied a line of gastronomic specialties which offer the possibility to taste the truffles' aroma throughout the year. We achieve this result through the combination of ancient knowledge and modern techniques of conservation that keep the special taste of truffles intact. The skilled processing of the products made by members of the family assures top quality and full control of truffles and other components.

We sell our products in many countries around the world (mainly in North America, Europe and Asia). This has given us the expertise to deal with international trade along with the sensibility to understand our customers' respective needs.

Our products' range includes: white truffles, black truffles sauce or in slides, oil with truffles, honey with truffles, rice with truffles' slides and pasta with truffles' flavor. Since we produce handmade products, for big orders, we can evaluate the possibility of some personalization of the product (in terms of size and ingredients). We hope we can start a business relationship.

Hoping to hear soon,

Best regards

Export Manager

Gabriele Curzietti

**Tartufo nero estivo a pezzi, 50g  
("Black summer truffle pieces", 50g)**

***Black truffles' pieces***



**Ingredients:**

**black summer truffles (Tuber Aestivum Vitt.) , olive oil, salt**

**Keep in a cool place**

**Net Weight: 50g , 1.7oz(US) , 1.6oz (UK)**

**Gross Weight: 110g, 3.8oz(US) , 3.5oz (UK)**

**Tartufo nero estivo, 50g  
("Black summer truffle", 50g)**

***Black truffles***



**Ingredients:**

**black summer truffles (*Tuber Aestivum* Vitt.) , corn oil, salt**

**Keep in a cool place**

**Net Weight: 50g , 1.7oz(US), 1.6oz (UK)**

**Gross Weight: 110g, 3.8oz(US) , 3.5oz (UK)**

**Tartufo bianco, 50g  
(White truffle, 50g)**

***White truffles***



**Ingredients:**

**white truffles (Tuber Magnatum Pico) , corn oil, salt**

**Keep in a cool place**

**Net Weight: 50g , 1.7oz(US), 1.6oz (UK)**

**Gross Weight: 110g, 3.8oz(US) , 3.5oz (UK)**

**Tartufi interi neri estivi, 35g  
(Black summer truffles whole, 35g)**

***Black summer truffles whole***



**Ingredients:**

**black summer truffles (*Tuber Aestivum* Vitt.) ,truffles essence, salt**

**Keep in a cool place**

**Drained Net Weight: 35g , 1.2oz(US), 1.1oz (UK)**

**Net Weight: 50g , 1.7oz(US), 1.6oz (UK)**

**Gross Weight: 173g, 6.1oz(US) , 5.5oz (UK)**

**Usually, inside the amphora there are from 3 to 5 truffles, according to the weight.**



**Tartufo nero Pregiato, 50g  
(Fine Black truffle, 50g)**

***Fine Black truffle***



**Ingredients:**

**fine black truffles (Tuber Melanosporum Vitt.) ,olive oil , salt**

**Keep in a cool place**

**Net Weight: 50g , 1.7oz(US) , 1.6oz (UK)**

**Gross Weight: 110g, 3.8oz(US) , 3.5oz (UK)**



**Carpaccio di tartufo, 50g  
(Truffles' carpaccio, 50g)**

*Truffles' carpaccio*



**Ingredients:**

**white truffle (Tuber Borchii Vitt.), olive oil, salt**

**Keep in a cool place**

**Net Weight: 50g , 1.7oz(US) , 1.6oz (UK)**

**Gross Weight: 110g, 3.8oz(US) , 3.5oz (UK)**

**Vellutata di tartufo nero, 100g  
("Velvety Black", 100g)**

***Black truffles***



**Ingredients:**

**black summer truffle (Tuber Aestivum Vitt.), olive oil, salt, cooking broth**

**Keep in a cool place**

**Net Weight: 100g , 3.5oz(US), 3.2oz (UK)**

**Gross Weight: 200g, 7.0oz(US) , 6.4oz (UK)**

**Tartufissima, 500g  
(Tartufata, 500g)**

*Mushroom sauce with truffles*



**Ingredients:**

**black summer truffle (Tuber Aestivum Vitt.) 10%, white truffle (Tuber Borchii Vitt.) 3%, olives, salt, parsley, olive oil, field mushroom (Agaricus bisporus)**

**Keep in a cool place**

**Net Weight: 500g , 17.6oz(US), 16.0oz (UK)**

**Gross Weight: 800g, 28.5oz(US) , 26oz (UK)**

**Tartufissima, 180g  
(Tartufata, 180g)**

***Mushroom Sauce with truffles***



**Ingredients:**

**black summer truffle (Tuber Aestivum Vitt.) 10%, white truffle (Tuber Borchii Vitt.) 3%, olives, salt, parsley, olive oil, field mushroom (Agaricus bisporus)**

**Keep in a cool place**

**Net Weight: 180g , 6.3oz(US), 5.7oz (UK)**

**Gross Weight: 348g, 12.2oz(US) , 11.1oz (UK)**

**Tartufissima, 90g  
(Tartufata, 90g)**

***Mushroom Sauce with truffles***



**Ingredients:**

**black summer truffle (Tuber Aestivum Vitt.) 10%, white truffle (Tuber Borchii Vitt.) 3%, olives, salt, parsley, olive oil, field mushroom (Agaricus bisporus)**

**Keep in a cool place**

**Net Weight: 90g , 3.1oz(US) , 2.9oz (UK)**

**Gross Weight: 190g, 6.7oz(US) , 6.1oz (UK)**

**Salsa con Tartufo Bianco, 500g  
(Sauce with white truffles, 500g)**

*Sauce with white truffles*



**Ingredients:**

**black summer truffle (Tuber Aestivum Vitt.) 3%, white truffle (Tuber Magnatum Pico) 3%, vegetable broth, flour, butter, grana cheese**

**Keep in a cool place**

**Net Weight: 500g , 17.6oz(US), 16.0oz (UK)**

**Gross Weight: 800g, 28.5oz(US) , 26oz (UK)**

**Salsa con Tartufo Bianco, 90g  
(Sauce with white truffles, 90g)**

*Sauce with white truffles*



**Ingredients:**

**white truffle (Tuber Magnatum Pico) 10%, broth mix, flour, butter, grana cheese, salt**

**Keep in a cool place**

**Net Weight: 90g , 3.1oz(US), 2.9oz (UK)**

**Gross Weight: 190g, 6.7oz(US) , 6.1oz (UK)**



**Tartufpesto 180g  
("Trufflepesto", 180g)**

*Pesto with truffle*



**Ingredients:**

**white truffle (Tuber Borchii Vitt.) 3%, black summer truffle (Tuber Aestivum Vitt.) 3%, artichoke, olives, pine nuts, vegetable broth, grana cheese, olive oil, salt, basil, flour**

**Keep in a cool place**

**Net Weight: 180g , 6.3oz(US), 5.7oz (UK)**

**Gross Weight: 300g, 10.5oz(US) , 9.6oz (UK)**

**Vellutata Bianca 180g  
("Velvety white", 180g)**

*Truffles' sauce with nut and walnut*



**Ingredients:**

**white truffle (Tuber Borchii Vitt.) 3%, white truffle (Tuber Magnatum Pico) 3%, vegetable broth, flour, butter, walnut, hazelnut, salt**

**Keep in a cool place**

**Net Weight: 180g , 6.3oz(US), 5.7oz (UK)**

**Gross Weight: 300g, 10.5oz(US) , 9.6oz (UK)**

**La Salsa del Duca, 180g  
("Duke sauce", 180g)**

***Sauce with truffles***



**Ingredients:**

**vegetable broth, flour, butter, radicchio (*Cichorium intybus*), fine black truffle (*Tuber Melanosporum* Vitt.) 2,5% , white truffle (*Tuber Borchii* Vitt.) 2,5%, Balsamic vinegar, salt**

**Keep in a cool place**

**Net Weight: 180g , 6.3oz(US), 5.7oz (UK)**

**Gross Weight: 300g, 10.5oz(US) , 9.6oz (UK)**

**Salsa imperiale, 180g  
("Imperial Sauce", 180g)**

*Sauce with truffles*



**Ingredients:**

vegetable broth, flour, butter, grana cheese, white truffle (Tuber Magnatum Pico) 2%, black summer truffle (Tuber Aestivum Vitt.) 5%, Nameko mushroom (Pholiota Nameko), Boletus Luteus (mushroom), Oyster mushroom (Pleurotus Ostreatus), boletus mushroom (Boletus Edulis), salt

**Keep in a cool place**

**Net Weight: 180g , 6.3oz(US), 5.7oz (UK)**

**Gross Weight: 300g, 10.5oz(US) , 9.6oz (UK)**

**Real Condimento, 180g  
("King flavoring", 180g)**

*Sauce with truffles*



**Ingredients:**

**tomato, onion, celery, carrot, black summer truffle (Tuber Aestivum Vitt.) 3%, White Truffle (Tuber Borchii Vitt.) 3%, olive oil, salt**

**Keep in a cool place**

**Net Weight: 180g , 6.3oz(US), 5.7oz (UK)**

**Gross Weight: 300g, 10.5oz(US) , 9.6oz (UK)**

**Olio di oliva aromatizzato al tartufo bianco, 250ml  
(Olive oil flavoured with white truffle, 250ml)**

*Olive oil flavoured with white truffle*



**Ingredients:**  
**olive oil, white truffle**

**Keep in a cool place**

**Volume: 250ml , 8.4fl oz(US), 1.7gi(UK)**



**Olio di oliva aromatizzato al tartufo bianco, 100ml  
(Olive oil flavoured with white truffle, 100ml)**

*Olive oil flavoured with white truffle*



**Ingredients:**  
**olive oil, white truffle**

**Keep in a cool place**

**Volume: 100ml , 3.3fl oz(US) , 0.7gi(UK)**



**Olio di oliva aromatizzato al tartufo bianco, 50ml  
(Olive oil flavoured with white truffle, 50ml)**

*Olive oil flavoured with white truffle*



**Ingredients:**  
olive oil, white truffle

**Keep in a cool place**

**Volume: 50ml , 1.6fl oz(US), 0.3gi(UK)**

**Miele di Acacia con Tartufo, 240g  
(Acacia honey with black truffle, 240g)**

*Acacia honey with black truffle*



**Ingredients:**

**black summer truffle (Tuber Aestivum Vitt.), italian acacia honey**

**Keep in a cool place**

**Net Weight: 240g , 8.4oz(US), 7.7oz (UK)**

**Gross Weight: 462g, 16.2oz(US) , 14.7oz (UK)**

**Miele di Acacia con Tartufo bianco, 125g  
(Acacia honey with white truffle, 125g)**

*Acacia honey with truffle*



**Ingredients:**

**white truffle (Tuber Magnatum Pico) 1%, italian acacia honey**

**Keep in a cool place**

**Net Weight: 125g , 4.4oz(US), 4.0oz (UK)**

**Gross Weight: 225g, 7.9oz(US) , 7.2oz (UK)**

## **Tagliatelle al Tartufo (Tagliatelle with truffles)**

*Tagliatelle made of durum wheat semolina with egg and black summer truffles*



### **Ingredients:**

**durum wheat semolina, eggs 23%, black summer truffle (Tuber Aestivum Vitt.) 1%, flavourings**

**Keep in a dry and cool place. Product weight can fluctuate**

**Cooking time: 5/6 minutes**

**Net Weight: 250g , 8.8oz(US), 8.0oz (UK)**

## **Polenta al tartufo (Polenta with truffles)**

### ***Polenta with black truffles***



#### **Ingredients:**

**corn flour, black summer truffles (Tuber Aestivum Vitt.) 2%**

**Keep in a dry and cool place**

**Cooking time: 25 minutes**

**Net Weight: 500g , 17.6oz(US), 16.0oz (UK)**

## **Risotto al tartufo (Risotto with truffles)**

### ***Risotto with black truffles***



#### **Ingredients:**

**Arborio rice, black summer truffles (Tuber Aestivum Vitt.) 2%,  
dehydrated vegetable stock**

**Keep in a dry and cool place**

**Cooking time: 15/18 minutes**

**Net Weight: 500g , 17.6oz(US) , 16.0oz (UK)**



## **Farro con tartufo (Farro with truffles)**

***Farro with black truffles***



### **Ingredients:**

**Pearled farro (*Triticum dicoccum*), black summer truffle (*Tuber Aestivum Vitt.*) 2%, dehydrated vegetable stock**

**Keep in a dry and cool place**

**Cooking time: 20/25 minutes**

**Net Weight: 500g , 17.6oz(US), 16.0oz (UK)**