

TRUFFLES

The Black Diamonds of the forest

TRUFFORUM COLLECTION



Whim of the gods

TRUEFLES lightning strikes, created by

The Romans believed that the god Jupiter in a storm...

FEEL THE POWER, THE ENERGY AND THE MAGIC OF NATURE

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Truffles, countries and landscapes

The main areas of production are located in France, Spain and Italy, in unique virgin landscapes of huge value.

> Tuber melanosporum

Singular identity

The authentic black winter truffle, and the most prized, is known as *Tuber melanosporum*.

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Truffles, protectors of the woods

Truffles live in symbiosis with trees such as holm oaks, encouraging the growth, health and vitality of woodlands.

Melting pot of aromas and amores

Truffles are a delicate foundry of aromas, some of which have been attributed with aphrodisiacal properties.

Cultural tradition

Truffle farmers, trained dogs, specialised markets and restaurants cherish the cultural heritage of truffles in Europe.

Black diamonds in cuisine

Truffles, one of the most exclusive ingredients in our cuisine and the most valuable from our forests, are considered a delicacy.





TRUFFORUM

The proceeds from the sale of this produce go to the research, sustainable management and responsible use of European black winter truffles.



European Mycological Institute. European Grouping of Territorial Co-operation

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