

A truffle is the fruiting body of an underground Ascomycota mushroom. Most truffles belong to the Tuber genus, but there are other genera of mushrooms belonging to this category, too. Some species constitute a food extremely precious, refined and expensive; other species are instead considered of little value or, sometimes, even slightly toxic.

Truffle of Alba

The White Truffle of Alba also called "Tuber Magnatum Pico" is considered the most truffle prized in the world. It grows in the territories of the Langhe, Roero and Monferrato.



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Truffle of Norcia

The Norcia Truffle, *Tuber Melanosporum Vittadini*, is the most black truffle appreciated. It's a mushroom Hypogaeal: it grows underground, in symbiosis with the roots of trees like hazelnuts, oak, hornbeam, holm oak, olive tree, etc. in territory of Norcia.

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