



TRUFFLE EXPERIENCE

BY SAVINI TARTUFI

Savini has been dealing with truffles for 4 generations and we love to share this passion with our guests during the Truffle Experience.

We can organize our Truffle Experience all year long since we are lucky enough to have several different varieties of truffle here in Tuscany.

Just to mention some of them: Bianchetto Truffle from January to April, Summer Black Truffle during summer and the Precious White Truffle from September to December.

Savini Tartufi - Piazza D'Ascanio Loc. MONTANELLI -
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GPS: Lat: 43.591396 Long: 10.717279 43°35'29.0"N
10°43'02.2"E





*"Truffles.. my
passion, my life."*

Zelindo Savini

ALLA SCOPERTA DEL TARTUFO

Welcome coffee at 10am at Savini Museum.

Here we will talk about the Savini Tartufi history from the beginning to nowadays.

Then we move into the wood to start the Truffle Hunting together with our dogs and Truffle Hunter.

During the T.E. we are going to explain you everything about truffles, their habitat, truffle hunting and the truffle dogs.

After coming back to the company we will serve you a truffle 4 courses lunch.

MENU

- Starter: a selection of our truffle products, from sauces, cold cuts, oil, to goat cheese etc.
- First course: Truffle Tagliolini -
- Second course: Fried egg with truffle
- Truffle Dessert

* All the main courses are combined with fresh seasonal truffle.

(Drinks and wine are included)

N.B. You will have the possibility of experimenting an Exclusive Truffle Experience (without being included in other groups) with a mark-up of 40%.

PRICE

80€ pp from January to September

100€ pp from the 10th of September to December (White Truffle season).

From 2 to 40 people.



A TUTTO TARTUFO

This experience includes the program mentioned above plus a cooking class of a 4 courses truffle based MENU:

- Truffle "Polentina", burrata, truffle anchovies and fresh seasonal truffle
 - Home-made truffle tagliolini, Cream with Parmigiano Reggiano and truffle and fresh seasonal truffle
 - "alla Goccia" egg, fondue and fresh seasonal truffle
 - Truffle Creme Brûlée
- (Drinks and wine are included)

PRICE

150€ pp

Max 6 people.

NB. We suggest to bring with you comfortable closed shoes and long trousers to do the truffle hunting.