



INFUSED EXTRA VIRGIN OLIVE OIL

WITH

Truffle

MADE IN ITALY



A harmonious encounter between the elegance of truffle and the authenticity of extra virgin olive oil.

This seasoning is created through the careful selection of superior-quality olives and the infusion of the unmistakable aroma of truffle. Its fragrance is enveloping, intense, and rich with woodland nuances; on the palate it is smooth and velvety, with a lingering finish that recalls the earthy notes of truffle.

Perfect for elevating risottos, tagliatelle, eggs, meat and fish carpaccio, tartare, aged cheeses, and bruschetta to a gourmet level.

Just a few drops are enough to transform even the simplest dish into a refined culinary creation. A product designed for those who seek prestigious and unforgettable flavors, preserved in an elegant bottle that reflects the refinement of Italian gastronomy.

DICHIARAZIONE NUTRIZIONALE NUTRITION DECLARATION

Valori medi per 100 ml / Average values per 100 ml

Energia / Energy	3446 kJ / 824 kcal
Grassi / Fats	91,6 g
di cui: / of which:	13 g
acidi grassi saturi / saturates	69,6 g
Carboidrati / Carbohydrates	0 g
di cui zuccheri / of which sugars	0 g
Proteine / Proteins	0 g
Sale / Salt	0 g

INGREDIENTS

Extra virgin olive oil 97%, flavouring 2,9%, black truffle
(*Tuber magnatum Pico*) 0,1%.

STORAGE

Store away from light and heat.

PANTALICA
TERRA SURTI®
CASAL DELL'OLIO