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**Welcome to GIOVAGNINI:
Get comfortable at the table and
enjoy what we have prepared for you.**

Autumn has arrived. Umbrian's hills surrounding our company have been coloured red, yellow, orange, days have gotten shorter and it's starting to get cool.

Cozy season for us inevitably means **TRUFFLES**, both white and black truffles.



Since several years GIOVAGNINI is specialized in the production of preserved truffles without preservatives or colorants truffles and between our wide product ranges **the TRUFFLE RANGE stands out.**

Truffle is part of the hypogenous mushrooms (underground growth). Combination between special climatic conditions, soil and vegetation characteristics favour the growth of this special product. Umbria is the home of wrinkled pungent flavour of black truffle and delicate noble flavour of white truffle.



We married them with vegetables in a burst of unforgettable aromas and flavours. Our ability to bring out the best of everything all our territory has to offer.



WHITE OR BLACK?

Choose white truffles for intense, musky, garlicky aroma and a raw finishing touch on

dishes, while black truffles are more robust, earthy, and suitable for cooking into sauces or oils. Black truffles are generally more affordable and widely available than the more delicate, short-seasoned white truffles.

White Truffles

Perform best for:

Topping pasta, eggs, or other simple dishes with a potent, aromatic flavour.

Flavour:

Intense, powerful aroma with notes of garlic, honey, and spices. Pungent, honey-like.



Black Truffles

Perform best for:

Infusing sauces, oils, and butter, or for use in hearty dishes like roasts.

Flavour:

robust, earthy aroma with hints of chocolate and nuts.



HOW DO WE USE THEM IN GIOVAGNINI?

Ready-to-use married with vegetables. All the flavour and aroma of the finest truffles in a range of sauces, spreads and condiments mixed with DRIED TOMATOES – ARTICHOKEs – PORCINI MUSHROOMS – BELL PEPPERS and two amazing *spreads in sunflowers oil.*

GOURMET



GOURMET



DRIED TOMATOES WITH TRUFFLES

Dried tomatoes flavoured with thin truffle slices in sunflower oil.

GRILLED BELL PEPPERS WITH TRUFFLES

Grilled bell peppers flavoured with thin slices of truffle in sunflower oil.

BUY



ARTICHOKES WITH TRUFFLES

Sliced artichokes with thin truffle slices in sunflower oil.

BUY



PORCINI MUSHROOMS WITH TRUFFLES

Grilled bell peppers flavoured with thin slices of truffle in sunflower oil.

BUY



BLACK SAUCE WITH TRUFFLES

Mushroom sauce with truffles in sunflower oil.

BUY



BIANCHETTA SAUCE WITH TRUFFLES

Fresh mushroom sauce with pieces of truffles in sunflower oil.

BUY

BUY



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