



White Truffle Flavoured Olive Oil by Inaudi



There is so much more to Olive Oil than you might think! We've travelled the length and breadth of Italy to discover the best, and to find out more about what makes a good Olive Oil, Yummy Italy – a professional taster who lives near Bologna- has created these tasting notes to help explain all. Made in Italy, brought to you by Sacla'.

MADE WITH:	Olive Oil, Infusion of White Truffle and White Truffle (Tuber Magnum Pico)
THE COMPANY:	Inaudi was founded as a grocery store in 1929, branching out into foraged Porcini mushrooms for which it became a point of reference in the area. In 1970 mushrooms and mushroom mixes started being conserved and subsequently vegetables and a series of antipasti, sweets and pastas have become a part of their product range.
WHERE IT'S MADE:	Borgo San Dalmazzo, Province of Cuneo, Piedmont
THE LANDSCAPE:	Rolling foothills and plateau of the Maritime Alps, forests with hazelnut and chestnut trees. There are also rolling hills with large amounts of vineyards that form a part of one of the world's most illustrious wine regions, the Langhe, producing wines such as the iconic Barolo, Barbaresco, Asti and Moscato d'Asti, Roero Arneis, Barbera d'Alba, Dolcetto di Dogliani Superiore.
TYPICAL PRODUCTS FROM PIEDMONT:	Beef, various cow's milk cheeses including Castelmagno and Raschiera, Chestnuts, Truffles of all seasons (most notably the White Winter Truffle), Porcini and other mushrooms, Tajarin pasta and Agnolotti del Plin, Vitello Tonnato, game (notably wild boar), leeks, Bagna Cauda, Gianduja chocolates, Baci di Dama
HARVEST:	White Winter Truffles (Tuber Magnum Pico) are traditionally foraged (they are impossible to cultivate) from October to early January.
WHAT'S SPECIAL:	The olive oil and white truffles used to make the oil are all hand-selected. Rather than using synthetic aromas and flavourings as most producers do which can often be overwhelming, this oil by Inaudi is made by creating an infusion of white truffles which are



first blended fresh, infused in warm oil for several hours and then filtered. A tiny piece of White Truffle in the bottle enhances its aroma. Truly luxurious, without the price-tag of fresh truffles. Only a few drops are needed to take your dish to another level.

SENSORY CHARACTERISTICS:

Very complex with earthy, musky, flavours/aromas with a hint of sweetness, vaguely reminiscent of garlic and a very slight note of bitterness and pungency as an aftertaste that sets off the flavours of its food pairing partner.

OVERALL:

Luxurious and velvety, medium intensity, natural, balanced flavours and aromas that don't overpower but enhance and envelop, especially eggs, meats and cheeses and anything with butter.

PROTAGONIST PAIRINGS:

Egg pasta
Fried Egg
Castelmagno cheese
Any strong cheese
Bruschetta with melted Fontina cheese
Beef Carpaccio
Burrata or Straciatella
Bitter Chocolate (min. 70% cocoa)
Honey

**INTENSIFIER AND COMPLEMENT
PAIRINGS /TYPICAL REGIONAL
DISHES/**

Endive salad with cheese
Bagna Cauda
Bruschetta with liver paté
Insalata alla Piemontese (potatoes, gherkins, anchovies, garlic)
Fonduta with Tartufo Bianco
Risotto with Castelmagno and hazelnuts
Classic Risotto
Polenta with cheese or mushroom ragù
Tajarin with Wild Boar ragù
Cremoso al Cioccolato (dessert with chocolate mousse, cognac and almond crumble)