



**sessatartu***fi*

The truffles of southern Italy

# A world of unique flavors *all to be discovered*

The delicacy of truffles harvested in the South of Italy is a heritage of all. Sessa Tartufi was born from visions of advanced eco-sustainability that combine the traditions of the South with a new truffle culture.







# The company and its history: *the truffles of southern Italy*

*It all began in a truffle workshop in Alessandria, a place where Michele Sessa's passion and love for the art of truffles gradually grew, in the vivid and enthusiastic imagination of his youth.*

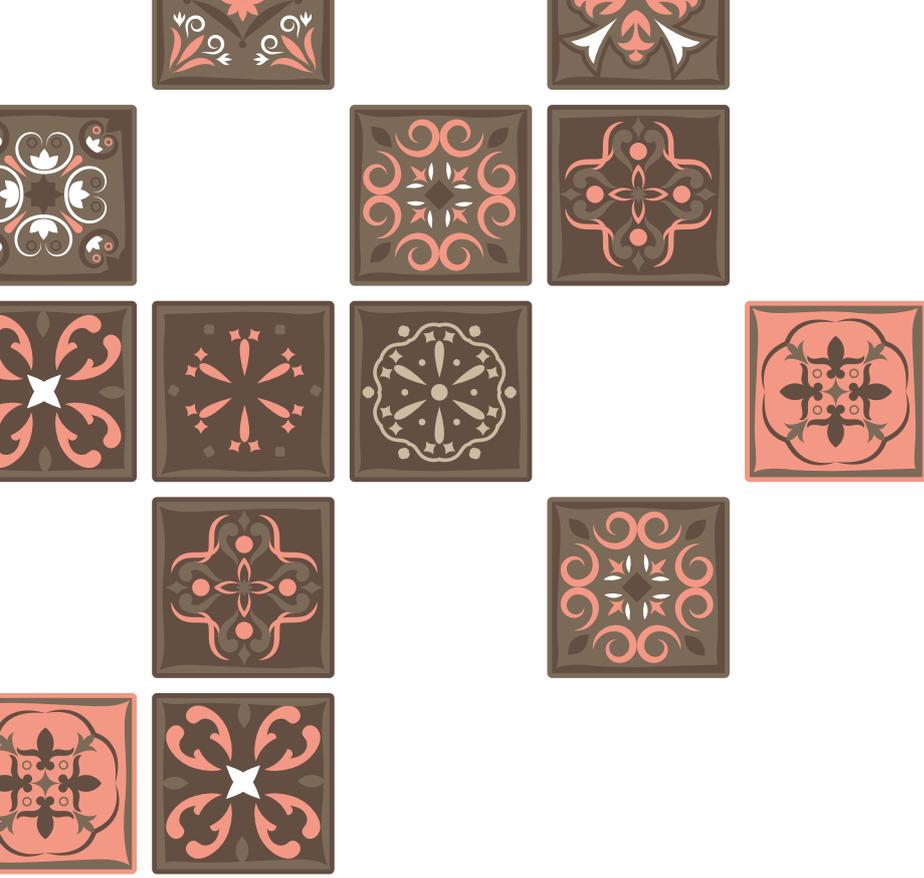
The truffle is an underground mushroom and above all, in the Italian gastronomic tradition, it is a product of great value, rare and with a sophisticated flavor. Michele's expertise on field, matured as a young man in a moment of great passion, leads him to an increasingly strong interest in this enigmatic world, which also infects his brother Raffaele.

Together they begin to investigate the soils of Southern Italy, discovering an underground treasure. In 1990 Michele and Raffaele Sessa created Sessa Tartufi, specialized in the selection, production and marketing of truffles from Southern Italy, with an ambitious mission: enhance and highlight its history and quality.

Within a few years, the boys Mirko and Gianfranco, sons of the Sessa, joined the team, in a project that increasingly takes on the connotations of a large family business. A passion that soon became an advanced technique in the selection of truffles, in research and extraction, in transformation. A real craft activity to be handed down to the young people of their family and beyond, as representatives of a recognized and always evolving culture. One of the characteristics of the Sessa Tartufi philosophy, is to involve more and more generations.

*A few steps  
from the Amalfi Coast*





## Eco-sustainability, *a fundamental value*

*Sessa Tartufi has always been attentive to eco-sustainability and invests in research to constantly improve the techniques of treatment and processing of truffles, word order: Innovation!*

In addition to the delicate processing of the precious truffle, Sessa tartufi assumes as a commitment, at the base of its mission, every initiative aimed at raising awareness of the community on environmental issues. The underground fungus is closely linked to the quality of the soil, temperatures and the global problem of drought that heavily affects the growth and spread of natural truffles.

The eco-sustainable commitment of Sessa Tartufi extends to the significant reduction by the company in the use of plastic and the adoption of eco-sustainable solutions: the next goal is the implementation of photovoltaic panels and the adoption of innovative solutions aimed at limiting and compensating CO2 emissions and limiting waste, with proper waste water management, of production waste, limiting paper waste and confining the use of plastic to durable applications only, abolishing "disposable", where possible.

This is the remarkable contribution of Sessa Tartufi in the fight against climate change.





All the varieties  
of our prestigious  
*fresh truffles*

Tartufo Nero estivo

*Tuber Aestivum Vittadini*

Tartufo Uncinato

*Tuber Uncinatum Chantin*

Tartufo Bianchetto

*Tuber Albidum Pico*

Tartufo Bianco

*Tuber Magnatum Pico*

Tartufo Moscato

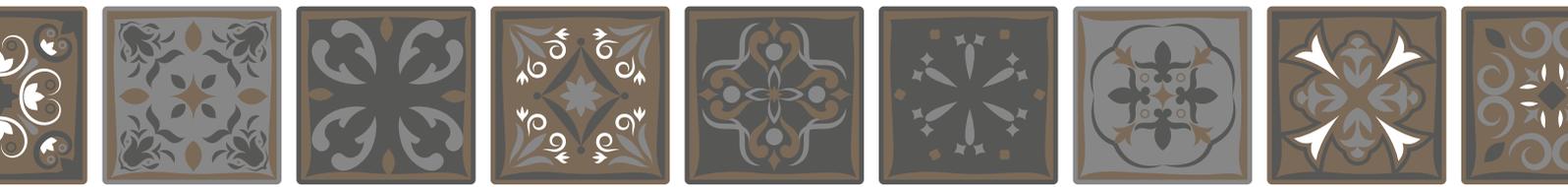
*Tuber Brumale varità Moscatum Ferry*

Tartufo Nero Pregiato

*Tuber Melanosporum Vittadini*

Tartufo di Bagnoli

*Tuber Mesentericum Vittadini*



## *Preserved truffles*

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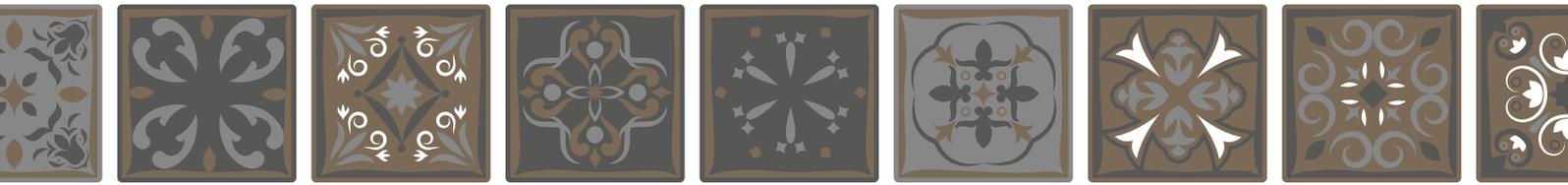
# Black summer truffle carpaccio / sliced

90 g / 180 g / 500 g

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### **Ingredients**

Black summer truffle (tuber *Aestivum* Vitt.),  
extra virgin olive oil, salt, lactic acid.



## *Preserved truffles*

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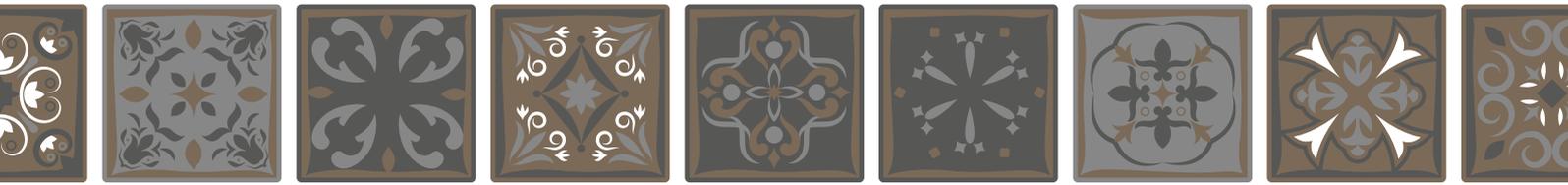
# Black summer truffle cream

90 g / 180 g / 350 g

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### **Ingredients**

Black summer truffle (tuber *Aestivum* Vitt. 50%),  
extra virgin olive oil, aroma, salt, lactic acid.



## *Preserved truffles*

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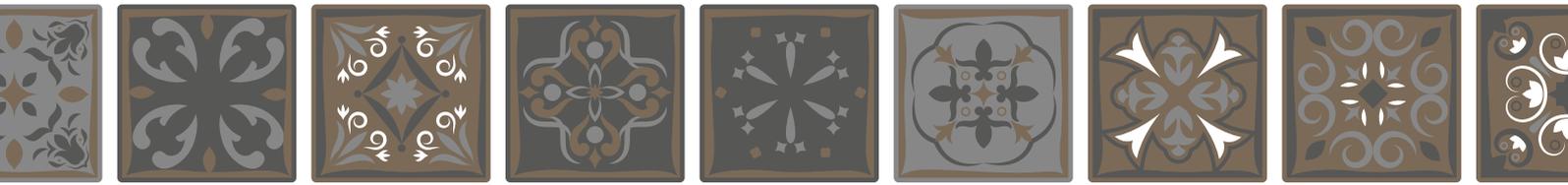
# Whole black summer truffle in brine

350 g

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### **Ingredients**

Black summer truffle (tuber *Aestivum* Vitt. 50%),  
extra virgin olive oil, aroma, salt, lactic acid.



## *Preserved truffles*

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# Minced black truffle

90 g / 350 g

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### **Ingredients**

Black summer truffle (tuber *Aestivum* Vitt.),  
extra virgin olive oil, aroma, salt, lactic acid.



## *Creams and sauces*

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# White truffle butter with albidum pico truffle

80 g / 160 g / 460 g

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### **Ingredients**

Clarified butter, bianchetto truffle (tuber albidum pico), aroma, salt.



## *Creams and sauces*

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# Black truffle butter with summer black truffle

80 g / 160 g / 460 g

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### **Ingredients**

Clarified butter, extra virgin olive oil, black summer truffle (*tuber aestivum* vitt.), aroma, salt.



## *Creams and sauces*

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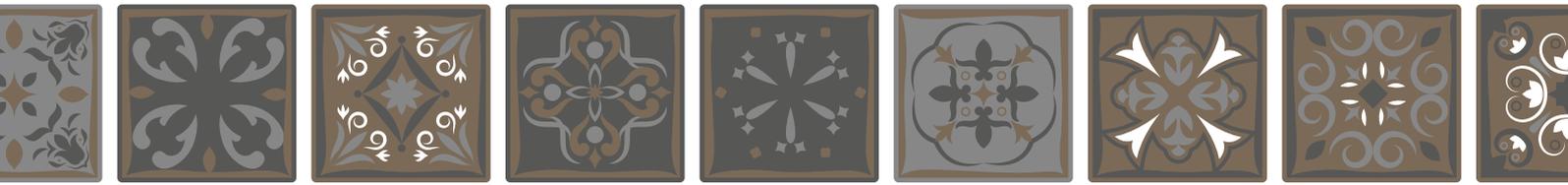
# Artichokes cream with truffle

90 g / 180 g

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### **Ingredients**

Artichokes 68%, extra virgin olive oil, black summer truffle (tuber aestivum vitt.) 3%, salt, vinegar, aroma, garlic.



## *Creams and sauces*

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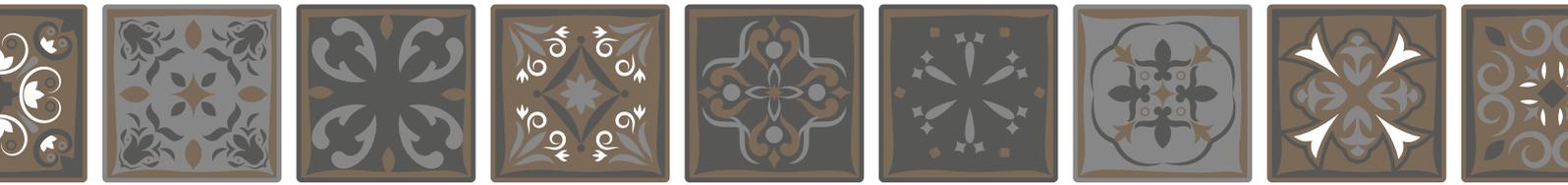
# Almond truffle cream

90 g / 180 g

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### **Ingredients**

Almond, extra virgin olive oil, black summer truffle (*tuber aestivum vitt.*), aroma, salt, garlic, sugar, lactic acid.



## *Creams and sauces*

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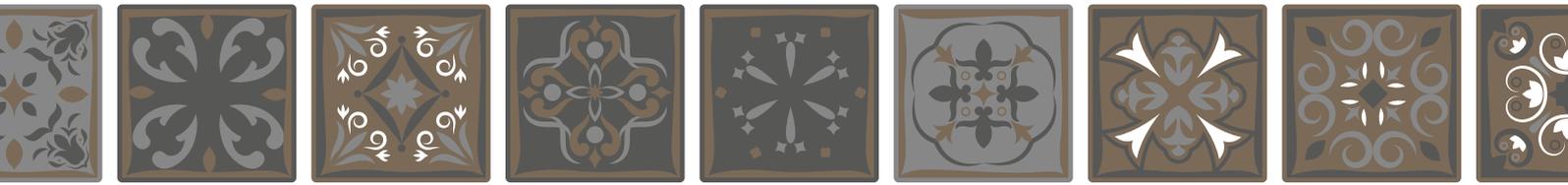
# Truffle pepper cream

90 g / 180 g

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### **Ingredients**

Peppers, extra virgin olive oil, potatoes, black summer truffle (tuber aestivum vitt.), garlic, vinegar, aroma, salt, oregano, chilli.



## *Creams and sauces*

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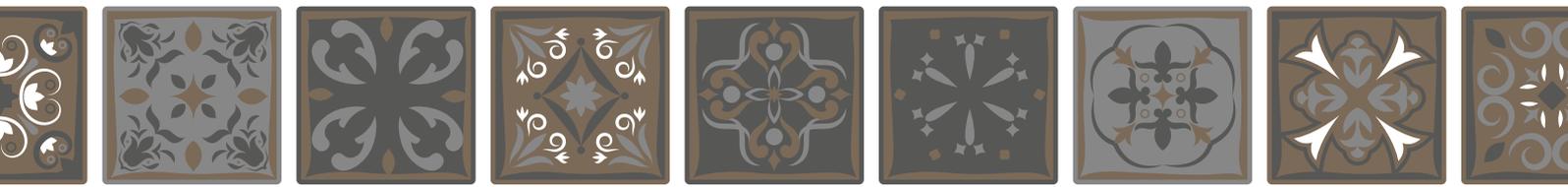
# Truffle red pesto

90 g / 180 g

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### **Ingredients**

Tomato pulp, sunflower oil, extra virgin olive oil, cheese mix (milk, salt, tender, lysozyme protein from egg), dried tomato, nuts, basil, pine nuts, salt, sugar, garlic, chilli, black summer truffle (*t. aestivum vitt.*), aroma, lactic acid.



## *Creams and sauces*

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# Truffle tomato sauce

90 g / 180 g / 350 g

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### **Ingredients**

Tomatoes, extra virgin olive oil, black summer truffle (*tuber aestivum* vitt.) 3%, salt, aroma, garlic.



## *Creams and sauces*

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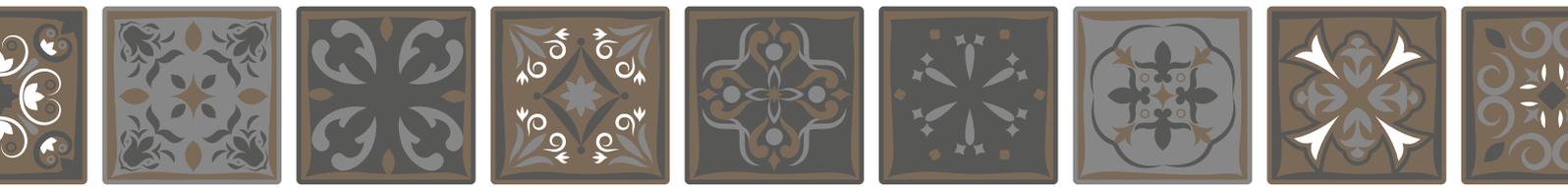
# White truffle sauce with albidum pico truffle

90 g / 180 g / 500 g

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### **Ingredients**

Champignon mushrooms (*Agaricus Hortensis*), extra virgin olive oil, White truffle ( *tuber albidum pico* ) 5%, aroma, salt, garlic, parsley, lactic acid.



## *Creams and sauces*

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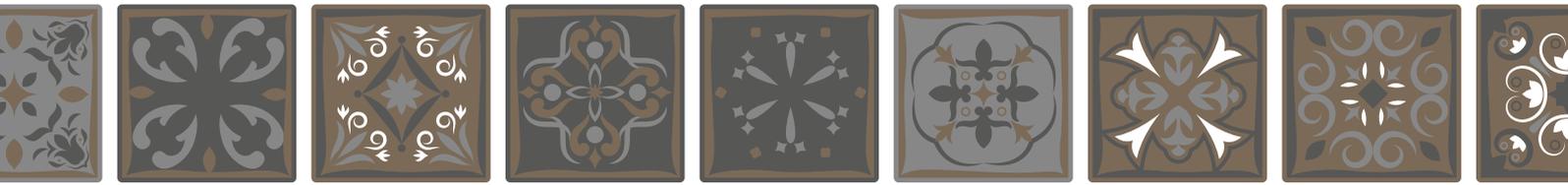
# Truffle sauce with black summer truffle

90 g / 180 g / 500 g

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### **Ingredients**

Champignon mushrooms (*Agaricus Hortensis*), extra virgin olive oil, Black summer truffle (*Tuber aestivum* vitt. ) 5%, aroma, salt, garlic, parsley, lactic acid.



## *Condiments*

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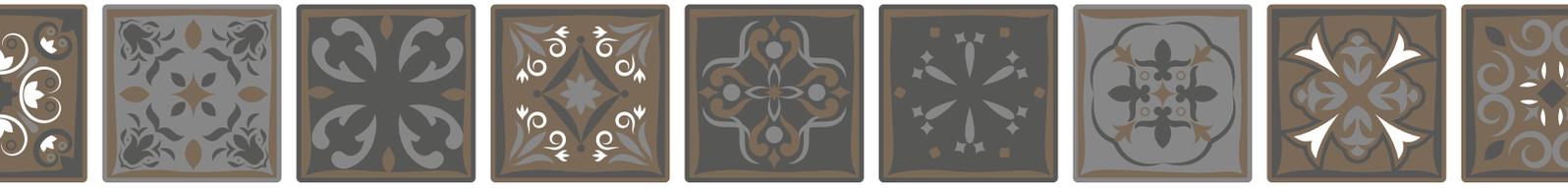
# Truffle honey with black summer truffle

120 g / 235 g

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### **Ingredients**

Honey, black summer truffle (tuber aestivum vitt.), aroma.



## *Condiments*

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# Truffle essence Black truffle dust

50 g

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### **Ingredients**

Rice flour, dehydrated mushrooms (*Hagaricus Hortensis*), natural flavouring, garlic, salt, dehydrated summer black truffle (*Tuber Aestivum vitt.*)



## *Condiments*

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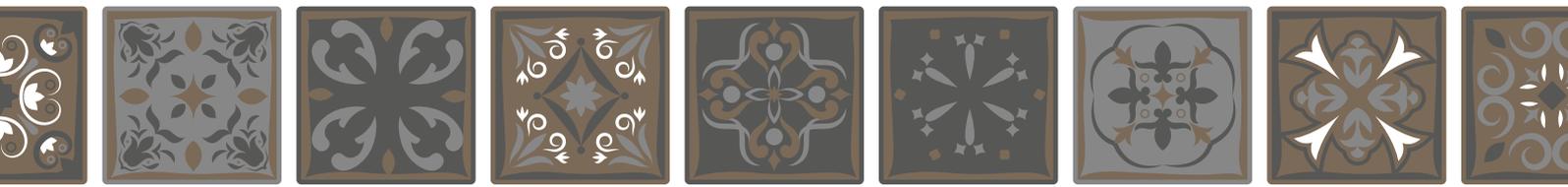
# Truffle salt with black summer truffle

50 g / 380 g

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### **Ingredients**

Salt, dehydrated black summer truffle (*tuber aestivum* vitt.), aroma.



## *Condiments*

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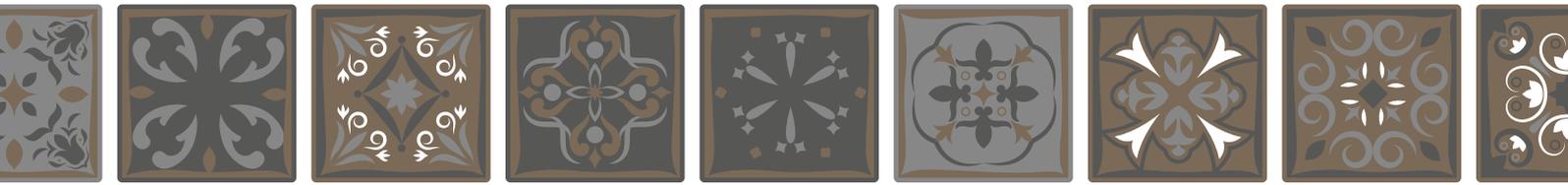
# Black truffle balsamic sauce

100 ml / 250 ml

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### **Ingredients**

Balsamic sauce, black truffle aroma (tuber melanosporum vitt.).



## *Condiments*

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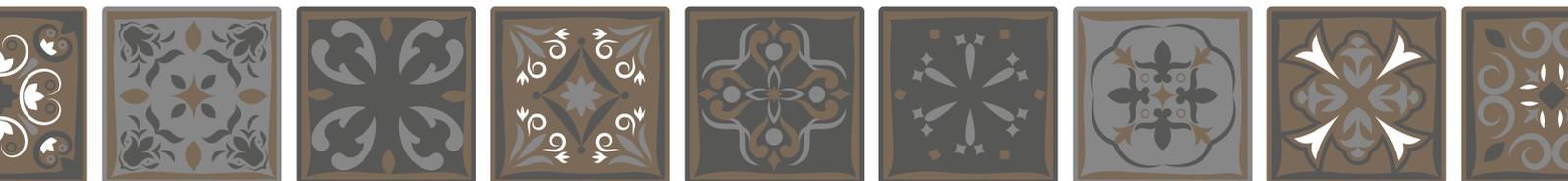
# Extra virgin olive oil with black truffle

100 ml / 250 ml

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### **Ingredients**

Extra virgin olive oil, aroma (tuber magnatum pico).



## *Condiments*

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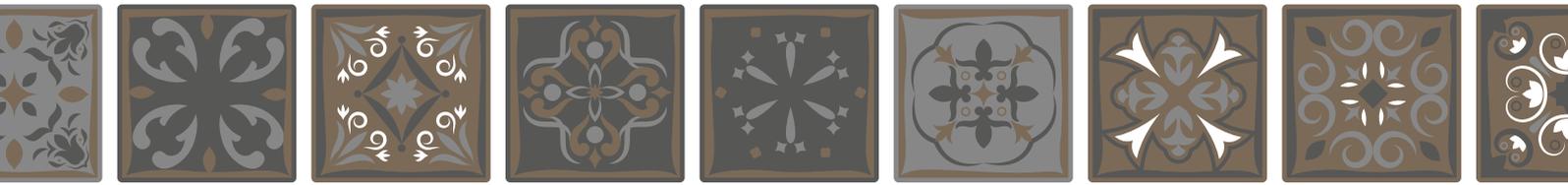
# Extra virgin olive oil with white truffle

100 ml / 250 ml

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### **Ingredients**

Extra virgin olive oil, aroma (tuber magnatum pico).



## *Dressings*

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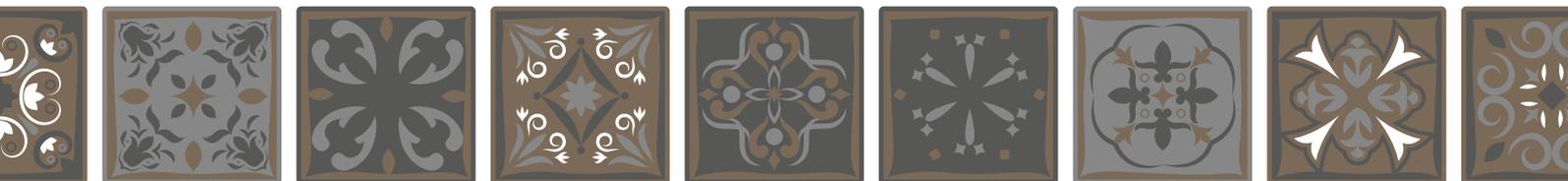
# Truffle BBQ

250 g

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### **Ingredients**

Tomatoes, wine vinegar, onion, brown sugar, mustard, sauce Worcestershire, black summer truffle( tuber aestivum vitt.) garlic, pepper, cloves of carnation, aroma.



## *Dressings*

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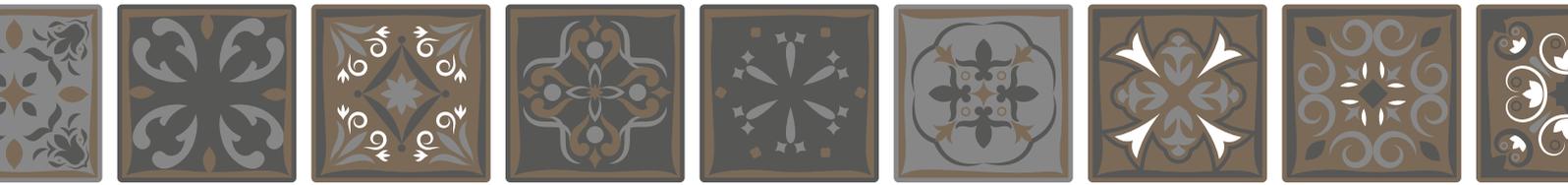
# Truffle Ketchup

250 g

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### **Ingredients**

Tomatoes, wine vinegar, onions, brown sugar, anchovies, black summer truffle (*tuber aestivum* vitt.), garlic, mustard, salt, pepper, cloves, aroma.



*Tools*

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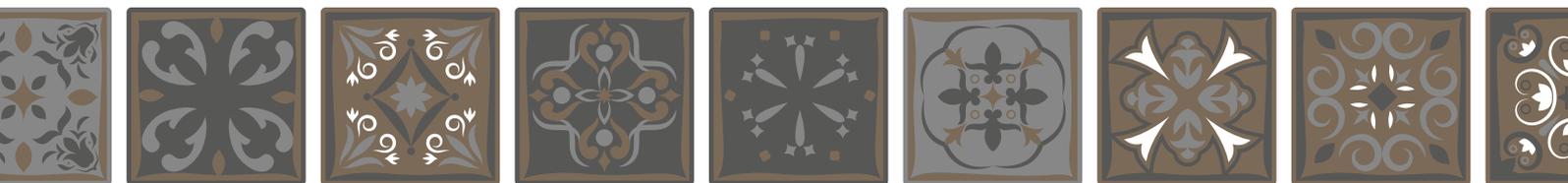


Truffle holder  
in Vietri ceramic



Truffle slicer / Inox steel





**Sessa Tartufi**

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