EUROPEAN-NEWS-AGENCY.COM

EUROPEAN NEWS AGENCY

International Press Service

Ressort: Reise & Tourismus

Il tartufo: l'oro bianco italiano

Italia, 26.11.2026 [ENA]

San Miniato, in the heart of Tuscany, celebrates the white truffle every year, a precious symbol of Italian culinary excellence. In November, the National White Truffle Fair attracts visitors and food lovers with tastings, local traditions and unmistakable aromas.

San Miniato, a charming medieval town in the province of Pisa, can be reached via the Florence–Pisa–Livorno expressway or by train to San Miniato-Fucecchio station. Must-see landmarks include Frederick II's Fortress, the Cathedral and the Seminary Palace. Every November, over three weekends, the historic town centre hosts the National White Truffle Fair, an event celebrating the region's outstanding food and wine heritage. In previous editions, more than 100 exhibitors, including truffle hunters, winemakers, local farmers and artisan food producers, have brought the town's streets to life.

Amid tastings and live cooking demonstrations, visitors can savour truffle risotto, tagliolini and eggs with truffles, as well as purchase fresh truffles, wines, cheeses, cured meats and traditional local specialities. The prized white truffle (Tuber magnatum Pico), characterised by its smooth surface, ochre-yellow colour and intense, unmistakable aroma, is one of the most sought-after delicacies in haute cuisine. In Tuscany, it is mainly harvested in the hills of San Miniato, the Crete Senesi, Mugello and the Upper Tiber Valley. Also found in the Casentino area, it grows underground in symbiosis with oak, poplar and willow trees.

During the autumn harvesting season, truffle hunters rely on dogs trained from puppyhood through scent recognition exercises and reward-based training, using a specialised digging tool to carefully extract the truffles. Among the most highly regarded dogs are the Lagotto Romagnolo, various pointing breeds and mixed-breed dogs. Market value varies according to availability, quality and size: in November 2026, the average price stands at approximately €3,400 per kilogram. Let yourself be captivated by the authentic aromas and flavours of Tuscany! San Miniato awaits you with a sensory journey through the streets of an ancient medieval town, where you can discover local delicacies and the unmistakable aroma of white truffles.

Bericht online lesen: https://heidlinger.en-a.eu/reise_tourismus/il_tartufo_loro_bianco_italiano-94809/

Redaktion und Verantwortlichkeit:

Redaktioneller Programmdienst:
European News Agency

Annette-Kolb-Str. 16
D-85055 Ingolstadt
Telefon: +49 (0) 841-951. 99.660
Telefax: +49 (0) 841-951. 99.661
Email: contact@european-news-agency.com
Internet: european-news-agency.com

Haftungsausschluss:

Der Herausgeber übernimmt keine Haftung für die Richtigkeit oder Vollständigkeit der veröffentlichten Meldung, sondern stellt lediglich den Speicherplatz für die Bereitstellung und den Zugriff auf Inhalte Dritter zur Verfügung. Für den Inhalt der Meldung ist der allein jeweilige Autor verantwortlich.



V.i.S.d.P. und gem. § 6 MDStV: Ciro Cortellessa

Redaktioneller Programmdienst:
European News Agency

Annette-Kolb-Str. 16
D-85055 Ingolstadt
Telefon: +49 (0) 841-951. 99.660
Telefax: +49 (0) 841-951. 99.661
Email: contact@european-news-agency.com
Internet: european-news-agency.com

Haftungsausschluss:

Der Herausgeber übernimmt keine Haftung für die Richtigkeit oder Vollständigkeit der veröffentlichten Meldung, sondern stellt lediglich den Speicherplatz für die Bereitstellung und den Zugriff auf Inhalte Dritter zur Verfügung. Für den Inhalt der Meldung ist der allein jeweilige Autor verantwortlich.