

TARTUFO

44.827222, 11.461111

44.8270935, 11.4611725



The alluvial origin of the land and the presence of suitable arboreal essences make the high Ferrara and in particular the area of Bondeno, one of the most important areas nationally for the production of fine white truffle (*Tuber Magnatum*). According to many experts, in fact, for a long series of motivations, the sensory and qualitative characteristics of this fungus allow it to have nothing to envy to those of Alba and Acqualagna. Already the Vittadini in the treatises on truffles pointed to the Gamberone Gorge as one of the places where one of the most delicious species of white truffle was found. Commercially less expensive but excellent for gastronomy is then the smooth black truffle (*Tuber macrosporum*), with a slightly aceous smell but unmistakable taste. These species are found in residual forest spots and riparian areas along the Po River, where the chemical-climatic conditions and the presence of white poplars, willows and farnies allow an easy development of the micorizzic symbiosis between hyphae fungal and root system of symbiont plants. They are also often found along the boulevards of the villages, in public and private parks, especially where lilies grow. In the area of the Mesolano Delta there is instead the whitewash or pine forest truffle (*Tuber albidum*) which usually has a rather small size and a slightly aceous aromatic smell, a very pleasant taste and, despite being a less valuable variety than the truffle white, is still considered excellent for the gastronomic aspect. Finally, other special species of truffle can be found in all areas of the high Ferrara both at the end of the winter periods, the black truffle called winter (*Tuber Brumale*), and in the summer between September and January, the *Tuber aestivum*.

Overview

Country:Italy

Accessibility / Transportation

✓ Useful Links <https://www.tper.it>

