

AGENZIA  
DI  
VIAGGIO



Via Padre Eugenio Barsanti, 2 PISA

Telefono: 351/4022201

E-mail: [Azzurra@01tuscanyexperience.com](mailto:Azzurra@01tuscanyexperience.com)

Direzione tecnica: Alessandro Salutini

## FACE-TO-FACE EXPERIENCE WITH TRUFFLE... COFFEE IN LAJATICO AND THEATRE OF SILENCE

Departure from the structure at the agreed time in the direction of the Teatro del Silenzio, with stop in Lajatico, a small village where the maestro Andrea Bocelli was born. Afterwards, a tasting at "Savini Tartufi".

The Savini family has always dealt with truffles in Tuscany, a passion that has been handed down for four generations, since the beginning of the 1920s.

Since the beginning of the activity, they have dedicated love and dedication to the Research, Cleaning, Processing, Packaging and Delivery of Seasonal Truffles.

At their headquarters, in addition to the convivial moment of tasting, it will be possible to experience the magic of truffle hunting.

Teaching to recognize, select and cook the diamond of the forest will be their exclusive pleasure.



## TRUFFLE TASTING FORMULA:

You will have the opportunity to taste the products in the tasting room.

You will be guided during this experience and we will be able to satisfy all your curiosity about the world of truffles.

The activity takes place in the afternoon.

DURATION APPROXIMATELY 1H

Return to the structure of origin.

AGENZIA  
DI  
VIAGGIO



Via Padre Eugenio Barsanti, 2 PISA

Telefono: 351/4022201

E-mail: [Azzurra@01tuscanyexperience.com](mailto:Azzurra@01tuscanyexperience.com)

Direzione tecnica: Alessandro Salutini

## FACE-TO-FACE EXPERIENCE WITH TRUFFLE... COFFEE IN LAJATICO AND THEATRE OF SILENCE

Departure from the structure at the agreed time in the direction of "Savini Tartufi". The Savini family has always dealt with truffles in Tuscany, a passion that has been handed down for four generations, since the beginning of the 1920s. Since the beginning of the activity, they have dedicated love and dedication to the Research, Cleaning, Processing, Packaging and Delivery of Seasonal Truffles.

At their headquarters, in addition to the convivial moment of tasting, it will be possible to experience the magic of truffle hunting.

Teaching to recognize, select and cook the diamond of the forest will be their exclusive pleasure.

At the end of the testing, visit to the Teatro del Silenzio with a stop in Lajatico, a small village where the maestro Andrea Bocelli was born. Return to the structure of origin.



## TRUFFLE DISCOVERY FORMULA:

This memorable experience can be organized at any time of the year.

The staff will guide you with the help of dogs in search of the precious mushroom through the woods.

### SCHEDULE - DURATION APPROXIMATELY 4H

10:00 Meeting of participants at the tasting room

10:15 Transfer of participants with their own means to the wooded area

10:30 Start of the truffle hunt (duration approximately 1h and 1/2 2h)

During the truffle hunt the following topics will be covered:

Typical habitat of the truffle, Vegetation with which the truffle grows in symbiosis, Biological cycle of the truffle, The dog as the real protagonist, Training techniques.

On the return, Tasting of a Menu Based on Fresh Seasonal Truffles and Savini Tartufi Products.

### TASTING MENU

Truffler's appetizer

Tagliolini with fresh seasonal truffle

Fried egg, a classic dish par excellence with fresh seasonal truffle

Truffle dessert surprise

Wine, water and coffee included.

AGENZIA  
DI  
VIAGGIO



Via Padre Eugenio Barsanti, 2 PISA

Telefono: 351/4022201

E-mail: [Azzurra@01tuscanyexperience.com](mailto:Azzurra@01tuscanyexperience.com)

Direzione tecnica: Alessandro Salutini

## FACE-TO-FACE EXPERIENCE WITH TRUFFLE... COFFEE IN LAJATICO AND THEATRE OF SILENCE

Departure from the structure at the agreed time in the direction of "Savini Tartufi". The Savini family has always dealt with truffles in Tuscany, a passion that has been handed down for four generations, since the beginning of the 1920s. Since the beginning of the activity, they have dedicated love and dedication to the Research, Cleaning, Processing, Packaging and Delivery of Seasonal Truffles.

At their headquarters, in addition to the convivial moment of tasting, it will be possible to experience the magic of truffle hunting.

Teaching to recognize, select and cook the diamond of the forest will be their exclusive pleasure.

At the end of the testing, visit to the Teatro del Silenzio with a stop in Lajatico, a small village where the maestro Andrea Bocelli was born. Return to the structure of origin.



### ALL TRUFFLE FORMULA:

This memorable experience can be organized at any time of the year.

The staff will guide you with the help of dogs in search of the precious mushroom through the woods.

#### SCHEDULE - DURATION APPROXIMATELY 5H

10:00 am Meeting of participants at the tasting room

10:15 am Transfer by own means of transport of participants to the wooded area

11:30 am Return to the company and theoretical lesson on truffles

12:00 pm Start of cooking course (during the course the dishes prepared will be tasted)

During the truffle hunt the following topics will be covered:

How the truffle is born, grows and develops, the classification of the different types, the function of the plants with which it grows in symbiosis, dog training techniques, cleaning and preservation, use in the kitchen.

The program combines the truffle hunt with the course, led by the chef, at the educational kitchen. All participants will receive a free "Savini Tartufi" apron and will be able to share the work in the kitchen. The course will give the opportunity to learn directly how to clean and use fresh and processed truffles in the preparation of some classic dishes. The chef will teach numerous secrets to better appreciate the characteristics of the various types of truffles.