



SUMMER SCHOOL


An adventure into the mysterious world of truffles 2nd – 4th July 2024

Tuesday 2nd July

- 9.00 Introduction to the course
 - 9.30 Welcome and visit to the UNISG campus
 - 10.30 **SEMINAR:** Botany and habitat of the truffle. Brief lesson on characteristics and varieties to get to know territories, truffle-bearing plants and types of truffles
 - 11.30 **SEMINAR:** “The mysterious world of truffles” – Truffle as an intangible heritage.
 - 12.30 **LUNCH** at the Academic Tables
 - 14.00 **EXPERIENCE** Comparison tasting of different types of truffles. Tests and sensory activity at the UNISG Sensory Analysis Laboratory
 - 16.00 End of lessons
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Wednesday 3rd July

- 10.00 **COOKING SESSION** in the Pollenzo Food Lab with a guest chef. How to use truffles in Piemontese cuisine. Preparation of various dishes paired with truffles
- 12.00 Tasting of dishes at the Pollenzo Food Lab
- 14.00 **SEMINAR** “The truffle market: between tradition and innovation (with a truffle expert)
- 15.00 **EXPERIENCE:** visit to the underground cellars of the Wine Bank. Tasting of wines paired with truffle products
- 16.00 End of lessons
- 19.00 Dinner at the historic Slow Food Osteria: Boccondivino



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Thursday 4th July

- 10.00** **EXPERIENCE:** Transfer to Montà and truffle Hunt in the Roero area
Meeting with the “trifolau” for truffle hunt in the Roero woods. The hunt will begin with a recap on the world of truffles in the shade of a precious stone “ciabot” immersed in the greenery and will continue in the woods, with stories about the relationship between the dog and the truffle hunter and traditional hunting techniques. Tasting of products paired with truffles.
- 13.00** Lunch based on traditional piemontese products and truffles
- 15.00** Return to Pollenzo and end of course