

ISTRIAN VINE

HOW IT IS PRODUCED



They grow underground and belong to the fungus family. Truffles grow in the forest under specific trees like oaks and hazels. Lots of private truffle hunters look for these specialties of the istrian woods with specially trained dogs. The production of truffles is not mechanized and everything is done by hand. There are two types of truffles, the black and white ones.

INNOVATION



The protection of the forest is very important to the truffle hunters so that the truffle harvest is sustainable. The truffle hunt with pigs was banned for animal welfare reasons. The search with specially trained dogs also brings the advantage that the valuable mushrooms are not damaged by the dogs, therefore the quality of the truffles was improved.

MARKETING



In the local gastronomy truffle dishes are strongly represented and processed in different ways the "black or white gold of the earth" is offered for sale in small specialty stores.

REGIONAL IMPORTANCE



In Istria truffles are very common and therefore also an important source of income, from the search to the processing to the finished product. However, most truffle hunters do the search as a part-time job, because the mushrooms can be found only at certain times of the year.

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