

# Infected trees with *Tuber borchii*



*Tuber borchii* is an excellent edible truffle, named bianchetto (witish truffle), also pine truffle or march truffle. Mostly used canned with patés or chesses, it's demand on restaurants has raised the last years. The price of this truffle is around 400€/Kg.

*T. borchii* has a high ecological adaptability, although prefers limy sandy soils, tipical on coastal areas, *borchii* also fruits in the natural areas for *Tuber melanosporum* at higher elevations. Grows well on soil pH from 7 to 8, but also can fruit on pH 6-7, even 5.2.

Climate from cold temperate to mediterranean type, with rains from 600 to 1600mm.

*Borchii* is traditionally harvested in Italy, but fruits all around Europe, from Finland to Sicily, and from Ireland to Poland and Hungary. Harvest season is from midwinter to spring (january 15<sup>th</sup> to april 30<sup>th</sup> in the Northern Hemisfere).

## Why we should farm *Tuber borchii* ?

1. Fruits quickly on young plantations, at year 4 on pines.
2. Can be grown in areas where melanosporum not, like sandy neutral coastal areas.
3. Low host tree specificity so a wide range of trees can be used to farm it.
4. Hihgly competitive with other wild fungi, specialy on young stands.
5. Get a secondary crop from your forest

Main Host Trees
<i>Pinus pinea</i>
<i>Pinus pinaster</i>
<i>Corylus avellana</i>
<i>Quercus ilex</i>
<i>Quercus suber</i>

PRODUCT	Kg/Ha/year	€/Kg	€/Ha/year
Pinecones	1500	0,45	675
Cork	1080	0,15	162
Truffles	15	400	6000
<b>TOTAL</b>			<b>6837</b>

Example of a *Pinus pinea* and *Quercus suber* forest, both infected with *Tuber borquii*

