

# Brescianella acquavite



## Source

- Lombardia

## Type of milk

- Cow

Brescianella appassito ripened for several days in brandy and subsequently 'dried off' in wheat germ. The perfect combination of a delicately flavoured cheese and the biting taste of alcohol.

## Organoleptic characteristics

**Aspect and texture:** very soft and melting, yellow paste. Rind covered with wheat germ

**Taste:** strong, persistent with an intense aroma of brandy

**Serving suggestions:** Full bodied, aged, red wines, grappa and brandy. White water melon preserve. Marsala Gelatine. Ferrara bread.

## Technical characteristics

**Milk:** full fat, pasteurised, cow's milk

**Production method:** industrial

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** 30 days

**Production period:** throughout the year

**Fats:** 50 % F-Dm

**Weight:** 0.2-0.3 kg

**Dimensions:** 15 x 5 cm base, h. 2-3 cm

**Producers:** dairies in the provinces of Brescia and Cremona