

Latteria al tartufo



Source

- Veneto

Type of milk

- Cow

Variation on the theme in cheese dairy. The use of noble truffle cheese makes very pleasant and tasty.

The long maturation enriches the organoleptic qualities.

Organoleptic characteristics

Aspect and texture: smooth, soft and characteristic texture

Taste: milky, typical, pleasant and intense

Serving suggestions: Medium-bodied red wines. Chestnut honey, spicy mustard fruit. Rye bread

Technical characteristics

Milk: cow milk

Production method: artisanal

Paste: cooked, pressed

Salting: dry

Ripening: 60 days minimum

Production period: all over the year

Fats: 35% Mgss

Weight: 3 / 5 Kg

Dimensions: diameter 30 cm, h 7-8 cm

Producers: farmers in Treviso area

Whole cheese code: n.d.

Cutted cheese code: n.d.