Ubriaco al Prosecco DOC



Description

Instead of red pomace, this drunk is “bathed” in the white pomace of Prosecco DOC, which gives it a lighter and more delicate aroma than red drunks. [guffanti_pdf_button]

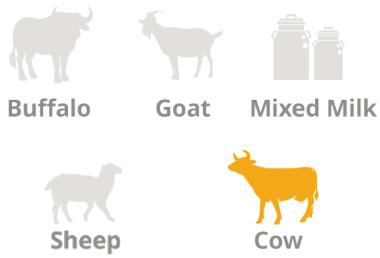
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, elastic, straw-yellow paste with occasional small holes. Grey-ochre rind.

Taste

intense, spicy, with fruity notes of wine

Pairings

Aged red wines. Spicy pumpkin jam. Vin Santo or Marsala wine jelly. Homemade bread.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, skimmed milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** brine
- **Seasoning:** 2-6 months
- **Production:** autumnal and winter
- **Fat:** 40% Mgss
- **Weight:** 6 kg
- **Diametro:** diameter 30-40 cm, h. 6-10
- **Producers:** Treviso dairies
- **Whole Cheese Code:** 340F260
- **Cutted Cheese Code:** 340F261