Ubriaco Amarone Valpolicella DOCG



Description

Raw cow's milk cheese from the Veneto region, specifically Verona.
The cheese has clear hints of Amarone della Valpolicella DOCG wine.
Recommended pairing with full-bodied wines and black bread. [guffanti_pdf_button]

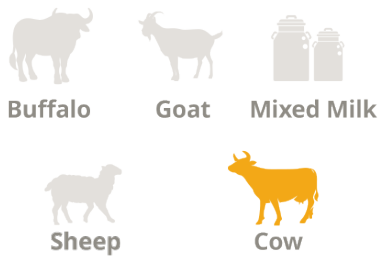
Characteristics

Characteristics

Region



Milk Origin



Appearance

Purple rind, light-colored paste with visible infiltrations of Amarone della Valpolicella DOCG, compact paste, free of holes, straw yellow in color.

Flavor

Strong flavor, slightly spicy at first, with notes of red fruits.

Pairings

Full-bodied red wines and black bread.

Technical specifications

- **Milk:** cow's milk, raw
- **Processing:** artisanal
- **Cheese Paste:** hard, semi-cooked
- **Salting:** dry
- **Seasoning:** at least 8 months
- **Production:** all year round
- **Fat:** 35% Mgss
- **Weight:** 8 kg
- **Diametro:** diameter 30-36 cm - height 9-12 cm
- **Producers:** dairies in the Verona area
- **Whole Cheese Code:** 340F215
- **Cutted Cheese Code:** 340F216