Latteria al tartufo



Description

A variation on the theme of dairy cheeses. The use of the noble truffle makes the cheese extremely pleasant and flavorful. The long aging process further enhances its organoleptic qualities. [guffanti_pdf_button]

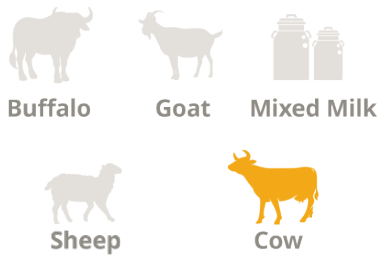
Characteristics

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Region



Milk Origin



Appearance

regular, with a soft and characteristic consistency

Taste

lactic, typical, pleasant and intense

Pairings

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

Technical specifications

- **Milk:** cow's milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** all year round
- **Fat:** 35% Mgss
- **Weight:** 3 / 5 Kg
- **Diametro:** diameter 30 cm, h 7-8 cm
- **Producers:** caseifici della zona di Treviso
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a