Formaggio Ubriacato



Description

Originally, soaking cheese in wine must for a few days was a traditional Venetian method used to help preserve it.

Today, this technique is mainly practiced to impart particular aromas to the product.

The technique has spread to many parts of Italy, but it originated in the Treviso area.

Ubriaco Rosso, the most classic of the drunkards, is made from Friulian dairy cheeses briefly immersed in red Merlot pomace.

The must is not absorbed by the cheese, but rather imbues it with its aroma, which subsequent careful maturation makes even more pronounced.
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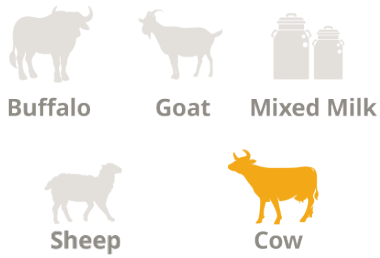
Characteristics

Characteristics

Region



Milk Origin



Appearance

The ivory or straw-colored paste is compact, elastic, with slight holes. The rind is dark purple.

Taste

intense, spicy, with rich fruity notes of wine

Pairings

Aged red wines. Spicy fig jam. Dolcetto 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:** 5-9 kg
- **Diametro:** diameter 30-40 cm, h. 6-10
- **Producers:** diameter 30-40 cm, h. 6-10
- **Whole Cheese Code:** 340F251
- **Cutted Cheese Code:** 340F250