LATTERIA FRONTIN MELERE

CODE	29970
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	5 kg approx

Mild cheese, of parallelepipedal shape, very good grilled

DESCRIPTION	Semi skimmed raw cow milk
APPAERANCE	The rins is thin and its color is dark straw. The paste is elastic with small eyes scattered across. The color of the paste is straw
TASTE	The taste is long, dolce and grassy. The aftertaste is round, dolce with hints of grass and forest
MATURING	At least 30 days
PRODUCER	Latteria di Frontin - Belluno (BL) - Veneto
OUR SELECTION	this is a cheese made with milk and sourdough instead of starter. An old technique rediscovered in the last years
CURIOSITY	The Frontin dairy was founded in 1930. It now works about 1,500 kg of milk daily, from Pezzate Rosse cows, coming from different farms within 20km from the dairy. Sandro and Franco, the dairy masters, work everyday with the fresh milk
SUGGESTIONS	It is at it's best on the grill

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