PIAVE DOP VECCHIO SELEZIONE ORO

CODE	30902
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	6 kg approx

Whole cow's milk cheese, aged more than 12 months

DESCRIPTION	Pasteurized cow's milk obtained exclusively from the stables of the province of Belluno
APPAERANCE	The rind is smooth, thin and presents an intense straw-color. The paste is compact, pale yellow with no holes
TASTE	Sweet with notes of cooked butter and toasted fruit, because of its sweetness is appreciated even by those who do not like strong flavors
MATURING	At least 12 months
CURIOSITY	Si tratta di un formaggio naturalmente privo di lattosio, in quanto questo zucchero naturale del latte viene trasformato dai fermenti lattici, durante la stagionatura, in glucosio e galattosio
SUGGESTIONS	Indicato come formaggio da grattugia grazie al suo sapore dolce e pieno, eccellente anche da gustare in abbinamento con noci e pere, magari accompagnato con un vino Malvasia passito

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