VALSANA

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FENUM MINI "LATTE FIENO STG"

CODE	31156
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Cow's milk
WEIGHT	700 g approx

Soft caciotta produced with milk from cows fed with high quality hay

DESCRIPTION	Pasteurised whole milk coming from cows bred in Alto Adige and Alta Pusteria
APPAERANCE	The paste is pale yellow coloured with a creamy texture and a high presence of small eyes
TASTE	The taste is pleasantly sweet and aromatic
MATURING	At least 4 weeks
OUR SELECTION	For some years, Tre Cime Mondolatte has joined the "Hay Milk" Project, a traditional specialty guaranteed (TSG) since 2016. The regulation requires the milk to be produced from animals fed mainly with fresh grass in summer and hay in winter, according to the rhythm of the seasons. The great variety of herbs that the cows eat during the summer give the milk an unmistakable richness of aromas. In winter the cows are fed mainly with hay, integrated with small amounts of bran, cereals and protein plants, with no silage and GMO feed.
SUGGESTIONS	Perfect in a cheese board, paired with black rye bread, cured meats and other cheese from mountain production

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