CRAVANZINA

CODE	31251
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk, Sheep's milk
WEIGHT	200 g approx

Small cheese with a soft texture, produced with cow's and sheep's milk

DESCRIPTION	Cow's milk and sheep's milk
APPAERANCE	The rind is thin and wrinkled, and its color is ivory. The paste is soft and its color is pale straw
TASTE	The taste is dolce and delicate, with hints of underwood
MATURING	At least 20 days
OUR SELECTION	The Alta Langa Dairy is located in Bosia, halfway between Alba and Cortemilia, and takes its name from the Piedmontese Alta Langa, an area for most still green. The cheeses are produced using ancient local recipes revisited and perfected, however respecting the more absolute naturalness without the addition of preservatives, dyes and additives
CURIOSITY	Il Caseificio dell'Alta Langa è immerso nella natura delle colline piemontesi, a Bosia, un piccolo borgo dell'Alta Langa. L'economia del territorio fatto di ripidi pendii, lontano dalle principali direttive commerciali e ancora oggi quasi incontaminato, si è basata per secoli sulla piccola pastorizia di capre, pecore e vacche. Da qui deriva la produzione casearia a latte misto e le forme di dimensioni ridotte, emblema della produzione langarola
SUGGESTIONS	To be able to enjoy it at its best should leave it at room temperature for at least an hour before consumption

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