

CONTRIN



CODE	30450
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	5,5 kg approx

A soft, semi-cooked mountain cheese made from cow's milk

DESCRIPTION	A short-aged cheese, matured for around 25 days, with a semi-cooked paste; it is made from pasteurised cow's milk, collected and processed at an altitude of 1,500 metres, and using own milk starter culture
APPEARANCE	The paste has a very pale colour, verging on milky white, with medium, well-distributed eyes; the texture is rich and buttery
TASTE	Mild, with hints of milk, raw butter and yoghurt
MATURING	At least 15 days
PRODUCER	LATTERIA DI LIVINALLONGO - LIVINALLONGO DEL COL DI LANA (BL) - VENETO
OUR SELECTION	A cheese produced by the Livinallongo dairy, which enriches our range of mountain cheeses: the milk used to make these cheeses is sourced from just six farms, situated at an altitude of 1,500 metres in the Belluno Alps. The cows are fed on home-grown hay and graze on pasture in summer; silage is not permitted in their diet
CURIOSITY	The name of this cheese, 'Contrin', comes from one of the hamlets in the municipality of Livinallongo del Col di Lana, in Belluno province