

## COL DI LANA



<b>CODE</b>	30451
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	2,8 kg approx

A square-shaped mountain cheese, aged for one month

<b>DESCRIPTION</b>	A square-shaped cheese made from pasteurised cow's milk collected and processed at an altitude of 1,500 metres, and own milk starter culture
<b>APPEARANCE</b>	Square in shape, with a pale-coloured paste and medium-sized eyes, with a slight proteolysis under the rind
<b>TASTE</b>	Mild, delicate, with aromas of mountain flowers and yeast; as it matures, it reveals notes of mushrooms and cave
<b>MATURING</b>	At least 15 days
<b>PRODUCER</b>	LATTERIA DI LIVINALLONGO - LIVINALLONGO DEL COL DI LANA (BL) - VENETO
<b>OUR SELECTION</b>	A cheese produced by Latteria Livinallongo, which enriches our range of mountain cheeses: products that reflect the care and passion that goes into making and maturing authentic cheeses, thanks to the skilled hands of the dairy's cheesemakers
<b>CURIOSITY</b>	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 in the summer; silage is not permitted in their diet