

LIVINALLONGO



CODE	30452
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	2,8 kg approx

Caciotta style cheese made from mountain milk, aged for about 30 days

DESCRIPTION	A cheese with a very melt-in-the-mouth texture, made from pasteurised cow's milk collected and processed at an altitude of 1,500 metres, and own milk starter culture; also perfect in recipes
APPEARANCE	A small cheese, similar to a big caciotta but with a low side; the texture is soft and sticky, pale in colour, with almost no eyes.
TASTE	Very mild, with notes of browned butter and a light hint of savouriness in the background
MATURING	At least 20 days
PRODUCER	LATTERIA DI LIVINALLONGO - LIVINALLONGO DEL COL DI LANA (BL) - VENETO
OUR SELECTION	A cheese produced by Latteria di 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
CURIOSITY	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
SUGGESTIONS	It's excellent on its own, but in catering it's a perfect ingredient for pasta dishes or in sandwiches