

FODOM



CODE	30453
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	5,5 kg approx

A mountain cheese made from raw cow's milk, with a semi-cooked paste

DESCRIPTION	A semi-hard cheese made from raw cow's milk, collected and processed at an altitude of 1,500 metres, using own milk starter culture; aged for at least 4 months
APPEARANCE	The paste is straw-yellow in colour, firm, with scattered but evenly distributed eyes
TASTE	Mild, moderately intense, with notes of hay, browned butter and mature milk; as it matures, it develops a slight piquancy, with hints of umami
MATURING	At least 4 months
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	This cheese is the pride of the Latteria di Livinallongo; its name, 'Fodom', comes from the Ladin name for the village of Livinallongo, in Belluno province