

BURRO 'CALCO DELLA MUCCA'



CODE 2067

COUNTRY OF ORIGIN ** Italy, Piedmont

WEIGHT 125 g

**** ATTENTION: the origin of the raw material may be different**

Gentle butter obtained by working fresh cream

DESCRIPTION	Fresh cream obtained by skimming fresh milk of the day
APPEARANCE	Slightly pungent in spring and summer, when cows graze pasture, it becomes more white in winter, when they feed hay on top of the cow's calf
TASTE	Sweet and delicate with a slight aroma of almond
PRODUCER	Occelli Agrinatura - Farigliano (CN) - Piedmont
OUR SELECTION	This butter is produced using traditional technology and each piece is wrapped by hand
SUGGESTIONS	In order to taste it best it would be preferable to smear it raw on a piece of bread

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This document has only an informative purpose and does not represent the technical sheet of the product