

BURRO 1889 FATTORIE FIANDINO



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| CODE | 2085 |
| COUNTRY OF ORIGIN | Italy, Piedmont |
| WEIGHT | 200 g |

A high quality butter, sweet and creamy, obtained by milk centrifugation

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| RAW MATERIAL | Sweet butter made from cream obtained by centrifugation of Bruna cow's milk from Piedmont area; matured for 72 hours |
| APPEARANCE | Very creamy and spreadable, white in colour |
| TASTE | Sweet, round, full to the palate with milky notes and a pleasant fragrance of almonds |
| PRODUCER | Fattorie Fiandino - Villafalletto (CN) - Piedmont |
| CURIOSITY | The date 1889, which gave the name to the butter, is the born year of Magno, the founder of Fiandino Family |
| SUGGESTIONS | Special in a crostino with anchovies, very good also in the preparation of sweets such as cakes or biscuits |