

L'OTTAVIO KINARA ALLA BIRRA SCURA



CODE	21490
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	1,3 kg

Piedmontese cheese produced by mixing artisanal beer with raw milk

DESCRIPTION	Raw milk collected from own cows of Bruna race or collected from nearby farms within 15 km - without added lysozyme; and artisanal beer
APPEARANCE	The rind is covered with barley malt, and its color is brown. The paste is soft, with no eyes and its color is amber
TASTE	The taste is dolce, with hints of milk and hints of cocoa and coffee associated with the use of beer; very aromatic and pleasant
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	When we met Egidio and Mario we were very impressed with the enthusiasm they put into their designs and the desire to experience new things, this is a product that we found interesting because it stands out from those normally marketed that are simply handled externally beer. In this case the beer is mixed with milk and the crust is added to the selected malt, without the use of 'glues' which renders the crust unviable. In this case you have to eat it all! Also because the shapes are all checked and cleaned by hand before packaging
SUGGESTIONS	We advise you to taste it with the rind at room temperature, to enjoy it at its full expression. Excellent as an aperitif or in a cheese platter. Try it with a craft beer that has aftertaste of caramel and cocoa, but it is also very good to accompany medium-bodied red wine