

MOZZARELLA DI BUFALA CAMPANA DOP



CODE	25040
COUNTRY OF ORIGIN	Italy, Campania
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	250 g x 8

Mozzarella di Bufala DOP hand made by Rivabianca

RAW MATERIAL	Raw buffalo milk from the plain of Paestum
APPEARANCE	The paste is ivory in colour with greenish reflections, has a thin leaf structure, is slightly elastic in the first hours after production and becomes more melting after few hours
TASTE	Sweet and pleasantly acid, with strong notes of milk and light animal hints; has some characteristic notes of musk on the nose
MATURING	Not expected
PRODUCER	Cooperativa Rivabianca - Paestum (SA) - Campania
OUR SELECTION	All the products of Rivabianca are made with raw milk just milked, obtained exclusively by the animals of cooperative's members
CURIOSITY	The term 'Mozzarella di Bufala' refers exclusively to the 'Mozzarella di Bufala Campana DOP' protected by the Consortium and produced according to the specification in the regions of Campania, Lazio and Apulia. For all other buffalo mozzarellas the Denomination is 'Mozzarella di latte di Bufala'
SUGGESTIONS	Serve it at room temperature; we also suggest taste it with a blonde, fruity and not bitter beer