

CACIOTTA FUMO DEL CANSIGLIO BIO



CODE	30102
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	600 g approx

Caciotta produced with cow's raw milk, sweet and slightly smokey

DESCRIPTION	Raw cow's milk collected exclusively from selected and qualified farms of the mountain area of Cansiglio
APPEARANCE	The rind is thin and hazel in colour; the paste is compact with just a few small eyes
TASTE	Sweet, slightly sour, buttery with nutty sensations and a note of smoke
MATURING	At least 15 days
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	A typical caciotta made with the milk that is collected in the area of the Piana del Cansiglio, with altitude of 1000 m. The smoking process is all natural, made with aromatic wood and herbs from the area
CURIOSITY	Smoked by using only the natural smoke that comes from the burning of beech tree wood
SUGGESTIONS	Try it in shaves on vegetables