

RICOTTA AFFUMICATA

AGRICANSIGLIO



CODE	30150
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	400 g approx

Beech smoked ricotta cheese

DESCRIPTION	Cow's milk and whey from the province of Treviso
APPEARANCE	Classical conical shape with a smoky brown rind
TASTE	Sweet, with a nice aroma of smoke, strongest in the most seasoned ones
MATURING	Not expected
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	We chose these two types of ricotta cheese because they are typical products of the Veneto region and can be eaten during a meal but also used in stuffed pasta, or even grated on pasta or canederli