

PICCOLO MARIECH



CODE	30280
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	500 g approx

Square soft cheese produced with milk from Bruna cows

DESCRIPTION	Raw cow's milk from Bruna breed
APPEARANCE	The rind is thin and wrinkly and its color is straw yellow.; the texture is soft with few eyes scattered across
TASTE	The taste is sweet with hints of cream and grass; the aftertaste is round and buttery
MATURING	At least 20 days
PRODUCER	Ponte Vecchio - Vidor (TV) - Veneto
OUR SELECTION	When produced in the summer from the milk of the animals fed with the grass in the mountains the cheese has specific characteristics, like its color is amber-straw and its aftertaste is longer. However, when the cheese is made in the winter months its taste is still amazing and its color turns to straw
CURIOSITY	Italo Curto, the cheesemaker of Azienda Agricola Ponte Vecchio, is one of the founders of the Consortium Disolabruna, an association of producers which promotes the cheeses made with milk from the Bruna cow. Italo works with his son Stefano, managing the Ponte Vecchio farm, from the production of grass and cereals to feed their animals to the cheese-making. They raise their own Bruna cows within their farm and produce an interesting range of cheeses in their own dairy. During the year the company is located in Vidor, at the foot of the Prealpi of Treviso area, whereas in summer all the family and the farm move to Malga Mariech, a mountain dairy located at 1500 meters high on Monte Cesen.