

## MOESIN - SOFT CHEESE



<b>CODE</b>	30550
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	6 kg approx

Soft cheese produced in the hills of Cansiglio

<b>DESCRIPTION</b>	Full cream cow's milk from the Treviso province
<b>APPEARANCE</b>	The rind is hard and its color is yellowish. The paste is soft and some elastic with small eyes scattered across. The color of the paste is white to ivory
<b>TASTE</b>	The taste is sweet, buttery and creamy with hints of fruits and nature. The aftertaste is round, creamy, sweet and smooth
<b>MATURING</b>	At least 15 days
<b>PRODUCER</b>	Latteria di Soligo - Farra di Soligo (TV) - Veneto
<b>OUR SELECTION</b>	In the Veneto dialect Moesin means soft, and this is the peculiarity of this cheese, well known in the Marca Trevigiana
<b>CURIOSITY</b>	In December 1938 the Caseificio Cooperativo del Cansiglio, in Fregona (TV) was founded with the purpose of collecting milk from local breeders and transforming it into cheese for them. In 1991 this dairy merged Latteria Sociale Turnaria di Ogliano e Scomigo and the Agrimontana Cooperativa delle Prealpi Trevigiane e del Cansiglio was founded. During the years the dairy has been renovated, and new machines have been installed, to be able to bear the brunt of working a superior amount of milk. During the year 2001 the Agrimontana dairy merged with the Caseificio Sociale Cooperativo di S. Martino di Colle Umberto, and on this occasion the name was altered to AGRICANSIGLIO. At the moment the 40 breeders give about 90-100 quintals of milk per day
<b>SUGGESTIONS</b>	A great table cheese, but it is also easy to melt, to put on pizza or toasted sandwiches