

## GRILLO DI COLMAJOR



<b>CODE</b>	30567
<b>COUNTRY OF ORIGIN **</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	1,7 kg approx

**\*\* ATTENTION: the origin of the raw material may be different**

Soft cow's milk cheese with a white bloomy rind

<b>DESCRIPTION</b>	Raw cow milk from Bruna Italiana cows
<b>APPEARANCE</b>	The rind is white with grey shades; the texture is soft and melty with rare little eyes
<b>TASTE</b>	The taste is dolce, milky, buttery with hints of green grass. The aftertaste is dolce, round and buttery
<b>MATURING</b>	At least 20 days
<b>PRODUCER</b>	Latteria di Tarzo - Tarzo (TV) - Veneto
<b>CURIOSITY</b>	The Grillo di Colmajor is part of the project 'Formajele Trevisane', organized by ONAF and the Cassamarca foundation, to exploit the raw milk cheeses of the Trevigiano region. The name Col Major is taken from the name of the hill near the dairy where the cheese is
<b>SUGGESTIONS</b>	Great in hot sandwiches and amazing with cream sauces. It goes perfectly with fresh grapes and accompany ideally low to medium body white wines