

GROTTA DEL CAGLIERON PICCOLO



CODE	30602
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	700 g approx

Cheese matured for at least 60 days in caves called Grotte del Caglieron

DESCRIPTION	Cheese produced with cow'raw whole milk from small farms located in a mountain area, on Agricansiglio Plateau and Prealpi of Treviso area
APPEARANCE	The paste is humid, elastic, straw yellow in colour with irregular small-medium eyes
TASTE	The taste is sweet, with a strong aroma, earthy, nutty and buttery, with mineral notes, very long
MATURING	At least 3 months
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	Pratico formato che ne permette l'utilizzo in ogni occasione
CURIOSITY	The name comes from the natural caves where the cheese matures for at least 60 days, called Grotte del Caglieron, a suggestive place on the hills of Treviso area
SUGGESTIONS	Try it 'mantecato' on risotto