

# GROTTA DEL CAGLIERON PICCOLO



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

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

<b>DESCRIPTION</b>	Cheese produced with cow'raw whole milk from small farms located in a mountain area, on Agricansiglio Plateau and Prealpi of Treviso area
<b>APPEARANCE</b>	The paste is humid, elastic, straw yellow in colour with irregular small-medium eyes
<b>TASTE</b>	The taste is sweet, with a strong aroma, earthy, nutty and buttery, with mineral notes, very long
<b>PRODUCER</b>	Latteria di Soligo - Farra di Soligo (TV) - Veneto
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Try it 'mantecato' on risotto