

SAPORITO DELLE VALLI - MILK CHEESE



CODE	30736
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
TYPE OF MILK	Cow's milk
WEIGHT	6,5 kg approx

Cow's milk cheese, soft, springy with a washed rind

DESCRIPTION	Cheese produced with cow's milk collected in Cividale area and in Natisone valley
APPEARANCE	The rind is washed, lightly humid and its colour is amber to red. The paste is soft and elastic with small eyes scattered across. The colour of the paste is light yellow
TASTE	The taste is sweet, nutty, creamy and round. The aftertaste is round, creamy, dolce with hints of cellar and herbs
MATURING	At least 60 days
PRODUCER	Latteria di Cividale del Friuli - Cividale del Friuli (UD) - Friuli Venezia Giulia
OUR SELECTION	When Giovanni, the cheesemaker, gave us this cheese to try, we were all amazed with it's unique taste and the aromas coming from the washing process. This is a cheese that can be enjoyed every single day!!!
CURIOSITY	The Cividale dairy, was founded by 16 partners in November 1924. Giovanni the dairyman works 140 quintals of milk per day, turning them into products that, still to this day, tell the story of the Friuli region. Cividale dairy, has been for the region an important assignment that has grown with long respect to the traditions and quality
SUGGESTIONS	Must be served at room temperature