

## LATTERIA DI FAGAGNA 90 DAYS



CODE	30755
COUNTRY OF ORIGIN	Italy, Friuli Venezia Giulia
TYPE OF MILK	Raw Cow's milk
WEIGHT	7 kg approx

Semi cooked and pressed cow's milk cheese

DESCRIPTION	Raw cow's milk coming exclusively from cows raised in Fagagna or neighboring areas
APPEARANCE	The rind is thin and the paste is smooth and elastic. The color of the paste is straw
TASTE	The taste is fresh, buttery and dolce. The aftertaste is round, dolce and nutty. When the cheese matures it gives an aftertaste round with the aromas of forest and honey
MATURING	At least 90 days
OUR SELECTION	The quality of the Latteria di Fagagna is linked to various factors, the nature of the terrain, the climate on the Morenich hills where it is produced, the breed of cows, the breeding method and the feeding with local forage dried under the sun
CURIOSITY	This cheese is made with non pasteurized fresh milk. The dairies that give the milk are of medium size, breeding between 20 to 100 cows. The cows are fed on naturally on the hills