

## FORMADI FRANT



<b>CODE</b>	30760
<b>COUNTRY OF ORIGIN</b>	Italy, Friuli Venezia Giulia
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	1 kg approx

Carnia Cheese, mountainous area in Friuli Venezia Giulia

<b>DESCRIPTION</b>	Typical cheese from Carnia, produced chopping different cheeses, youngers and olders, and mixing all with cream and pepper; Frant means in fact "fragmented"
<b>APPEARANCE</b>	The texture is ivory white or pale yellow depending on the season of production, with spots of pepper spread around
<b>TASTE</b>	The perfume is intense, the taste is long, intense, slightly piccante with a continuous and pleasant balancing of sweetness and saltiness, hints of canteen and fermented milk
<b>PRODUCER</b>	Carniagricola - Enemonzo (UD) - Friuli Venezia Giulia
<b>CURIOSITY</b>	Formadi Frant is one of the most ancient preparation of Carnia, originally applied to recover and preserve cheeses that were not perfect enough to be sold; similar preparations have been developed in the northern part of Italy, especially in Piemonte with Bruss