

UBRIACO WITH WHITE WINE



CODE	30782
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	6 kg approx

Cow's milk cheese refined with white grapes

DESCRIPTION

Typical cheese from Veneto area, produced with pasteurised cow's milk, refined with white grapes and aged at least 6 months

APPEARANCE

The rind of the cheese is thin and straw to golden yellow in colour, some grape dregs are still visible on the top; the paste is straw yellow in colour with medium sized eyes scattered across

TASTE

Sweet, with hints of ripe fruit and light vinous notes

MATURING

At least 6 months

PRODUCER

Latteria Moro Sergio - Oderzo (TV) - Veneto

CURIOSITY

The 'formaggio Ubriaco' cheese, literally translated to "drunk cheese" in English, originates from the farming tradition of the Veneto region. Its name is derived from the practice of local dairymen using grape dregs to moisten the rind, imparting the taste and aroma of wine to the cheese. However, a legend dating back to the First World War recounts that, during that time, local farmers attempted to protect their cheeses from the enemy by hiding them in wine must. Upon tasting the cheese later, they discovered its exceptional flavor and how well it had been preserved

SUGGESTIONS

Perfect as table cheese; taste it at room temperature to be sure to appreciate interesting aromatic notes