FORMAGGIO MALGA VERDE

**CODE**
30811

**COUNTRY OF ORIGIN**
Italy, Veneto

**TYPE OF MILK**
Raw Cow’s milk

**WEIGHT**
6 kg approx

Typical Malga cheese produced in the summer

**RAW MATERIAL**
Raw cow milk, obtained from Bruna and Frisona breed cows fed grazing

**APPEARANCE**
The paste is semi-hard, straw-colored with small spattered eye. The crust is thin, tending to the straw colour

**TASTE**
Sweet and slightly acidic, notes of fermented fruit, cooked butter, light animal notes

**MATURING**
At least 45 days

**PRODUCER**
Malga Verde - Conco (VI) - Veneto

**CURIOSITY**
Since 2003 the Cortese family run Malga Verde, at an altitude of 1100 mt on the Asiago plateau

**SUGGESTIONS**
Great with polenta or cooked to the electric plate

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