

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

DESCRIPTION	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 rind 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
