

## FIOR DI LATTE MALGA VERDE



<b>CODE</b>	30812
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	2,5 kg approx

Soft cheese produced with cow's milk

<b>DESCRIPTION</b>	Whole thermised cow's milk, obtained from cows of Bruna and Frisona race fed at graze
<b>APPEARANCE</b>	The paste is soft, straw yellow in colour, small-medium eyes; the rind is thin
<b>TASTE</b>	Sweet with notes of butter and cream, persistent but not intrusive
<b>MATURING</b>	At least 20 days
<b>PRODUCER</b>	Malga Verde - Conco (VI) - Veneto
<b>OUR SELECTION</b>	The selection of Malga Verde is unmistakable: the cheeses produced by Milady Cortese with his father Maurizio and his two brothers are a beautiful expression of alpine pasture production which, in their case, takes place exclusively from June to mid-October, on the Asiago Plateau
<b>CURIOSITY</b>	In Malga Verde both Brune and Frisone cows are raised on pasture; the first they produce high quality milk in small quantities, the latter, on the other hand, are distinguished by the quantity of milk produced. Milady told us that this mix is ideal for the production of Malga Verde, which is seasonal and lasts only 4 months