

CACIOTTA FROM MALGA VERDE



CODE	30813
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	600 g approx

Caciotta produced by Malga Verde in alpine pasture

DESCRIPTION	Thermised whole cows milk from Bruna and Frisona cows fed to pasture on the Asiago Plateau
APPEARANCE	The paste is soft, straw yellow and with a little eyes; the rind is thin
TASTE	The nose has pleasant lactic sensations; in the mouth it is sweet, with notes of cooked butter and bread
MATURING	At least 10 days
PRODUCER	Malga Verde - Conco (VI) - Veneto
OUR SELECTION	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