

## OCCELLI AL BAROLO



CODE	31043
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COUNTRY OF ORIGIN	Italy, Piedmont
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TYPE OF MILK	Cow's milk
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WEIGHT	3,5 kg
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Cow's milk cheese with marc and Barolo wine

### DESCRIPTION

Cheese produced with cow's milk and enrich with marc and Barolo wine

### APPEARANCE

The rind is dark brown to burgundy and covered with grape dregs. The paste is white and sticks to the knife

### TASTE

Sweet, with notes of herbs and flowers, with intense vinous hints

### MATURING

At least 6 months

### PRODUCER

Ocelli Agrinatura - Farigliano (CN) - Piedmont

### OUR SELECTION

It is aged for a long time in the cellars of Valcasotto and aged for another two months in Langa pomace enriched with Barolo wine; was considered the best "drunk" cheese in a test conducted by Slow Food experts

### CURIOSITY

Valcasotto is a real cheese village: here Ocelli, has recovered and restored some buildings, now mostly used for the aging of cheeses from the Langa and the mountain pastures

### SUGGESTIONS

To close in a refined meal, or for an unusual aperitif