

# OCCELLI AL BAROLO



**CODE** 31043

**COUNTRY OF ORIGIN** Italy, Piedmont

**TYPE OF MILK** Cow's milk

**WEIGHT** 3,5 kg

Cow's milk cheese with marc and Barolo wine

<b>DESCRIPTION</b>	Cheese produced with cow's milk and enrich with marc and Barolo wine
<b>APPEARANCE</b>	The rind is dark brown to burgundy and covered with grape dregs. The paste is white and sticks to the knife
<b>TASTE</b>	Sweet, with notes of herbs and flowers, with intense vinous hints
<b>MATURING</b>	At least 6 months
<b>PRODUCER</b>	Ocelli Agrinatura - Farigliano (CN) - Piedmont
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	To close in a refined meal, or for an unusual aperitif