

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