

FONTAL DI CAVALESE



CODE	31138
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Cow's milk
WEIGHT	11 kg approx

Cheese produced with pasteurized milk collected in the province of Trento

DESCRIPTION	Produced by the Val di Fiemme dairy farm only with Italian milk
APPEARANCE	The rind is hard and smooth dark yellow, the pasta has scattered eyes
TASTE	Sweet with lactic and cream notes
MATURING	At least 30 days
PRODUCER	Caseificio di Predazzo e Moena - Predazzo (TN) - Trentino Alto Adige

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