

ROCCHETTA



CODE	31250S
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Cow's milk Sheep's milk Goat's milk
WEIGHT	300 g

A fresh cheese made with a combination of cow's, sheep's and goat's milk

DESCRIPTION	A fresh cheese made with a combination of pasteurized cow's, sheep's and goat's milk
APPEARANCE	The rind is thin and soft. The paste is creamy, sticks to the knife, while its colour is white
TASTE	The taste is round, creamy and sweet. The aftertaste is pleasant, with hints of fresh grass
MATURING	Not expected
CURIOSITY	The dairy of Alta Langa is located in Bosia, halfway between Alba and Cortemilia, and named by the Alta Langa Piemontese, area for most still green. The cheeses are produced using local recipes with the absolute naturalness, without the addition of preservatives, colorings and
SUGGESTIONS	To taste to the best it is preferable to best serve at room temperature