

## **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

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV) This document has only an informative purpose and does not represent the technical sheet of the product