

GRILLO DI COLMAJOR PICCOLO



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| CODE | 30568 |
| COUNTRY OF ORIGIN | Italy, Veneto |
| TYPE OF MILK | Raw Cow's milk |
| WEIGHT | 400 g approx |

Small soft cow's milk cheese with a white bloomy rind

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| DESCRIPTION | Raw milk from Bruna Italiana cows collected in the hills around Tarzo and Vittorio Veneto |
| APPEARANCE | The rind is white with grey shades; the texture is soft and melty with rare little eyes |
| TASTE | Sweet, slightly savoury, with hints of mushroom, butter and forage |
| MATURING | At least 20 days |
| PRODUCER | Latteria di Tarzo - Tarzo (TV) - Veneto |
| OUR SELECTION | One of the most identifying and recognizable cheeses of Latteria Tarzo |
| CURIOSITY | The name refers to the hill that is located near the dairy called Col Major |
| SUGGESTIONS | When it is sufficiently mature it can also be tasted by the spoon, removing the rind from the upper face and hollowing out the cheese with the spoon |