

## GRILLO DI COLMAJOR - SMALL



<b>CODE</b>	30568
<b>COUNTRY OF ORIGIN **</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	500 g approx

**\*\* ATTENTION: the origin of the raw material may be different**

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

<b>DESCRIPTION</b>	Raw cow milk from Bruna Italiana cows collected in the hills around Tarzo and Vittorio Veneto
<b>APPEARANCE</b>	The rind is white with grey shades; the texture is soft and melty with rare little eyes
<b>TASTE</b>	The taste is dolce, milky, buttery with hints of green grass; the aftertaste is dolce, round and buttery
<b>PRODUCER</b>	Latteria di Tarzo - Tarzo (TV) - Veneto
<b>OUR SELECTION</b>	The Grillo di Colmajor is part of the project 'Formajele Trevisane', organized by ONAF and the Cassamarca foundation, to exploit the raw milk cheeses of the area of Treviso. The name Col Major is taken from the name of the hill near the dairy where the cheese is produced
<b>SUGGESTIONS</b>	When the cheese is enough matured it delicious tasted with the spoon: remove the superior side of the cheese, serve it in the centre of the table and dig with the spoon