

ORO ROSSO



CODE	30799
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	2,5 kg approx

Blue cheese refined with Raboso wine and red fruits

DESCRIPTION	Blue cheese from cow milk refined with Raboso wine
APPEARANCE	The paste is compact, with infiltration due to the selected molds added; the rind is red in colour
TASTE	Sweet and creamy, the aromatic notes from red fruits recall the bouquet of Raboso passito, the red wine used for aging
MATURING	At least 2 months
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
OUR SELECTION	Initially focused on supplying local wholesalers and retailers, the company has, over the years, specialized in the production of fresh and aged cheeses. It has consistently invested in cutting-edge production processes and technologies and has obtained the most important quality certifications in the industry
CURIOSITY	In the refining phase the must is used and not the wine because it is much more fragrant, it keeps intact all the organoleptic characteristics and scents of the grape, which in the wine are lost a bit
SUGGESTIONS	The red fruits have a sour note that makes this blue cheese suitable to be paired with a salad or try to taste it with a good glass of Porto