

FORMAGGIO PINOT ROSÈ LA JARA



CODE	30820
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	7 kg approx

Perfumed cheese refined rosè wine 100% Pinot

DESCRIPTION	Pasteurised cow milk cheese and Pinot Grigio Rosè wine by La Jara winery, in Mareno di Piave
APPEARANCE	The rind is thin, the flowers on the surface make this cheese elegant at a first look as well as to the palate; the texture presents no eye, and is white ivory colour
TASTE	The fruity bouquet with notes of currant, gooseberry and pink grapefruit of the wine combines perfectly with the delicacy and light sapidity of the cheese, making the flavour fresh and refined
MATURING	At least 6 months
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
CURIOSITY	Pinot Rosè La Jara is a wine obtained through the grape harvesting of Pinot Grigio grapes, an international vine that allows to obtain particularly fragrant and fruity wines
SUGGESTIONS	Given the delicacy of this cheese we suggest to propose it as an aperitif, with a Pinot Rosè