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FORMAGGIO UBRIACO ALL'AMARONE DELLA VALPOLICELLA DOCG

CODE	30821
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	8,5 kg approx

Raw milk cheese refined with Amarone Valpolicella DOCG wine

DESCRIPTION	Pasteurised cow's milk
APPEARANCE	The crust is thin, violaceous, the cheese is compact, straw coloured
TASTE	Strong in flavours, with aromas of ripe fruit, slight animal notes and an initial spiciness; refinement completes the aromatic profile with notes of cherry, currants and spices
MATURING	At least 8 months
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
CURIOSITY	The Amarone Valpolicella DOCG is one of the most valuable Italian red wines, produced exclusively in the hills of the province of Verona; a great aging wine that is distinguished by the intense scent of spices, walnut and cherry, and the robust, full taste, with pleasant round tannins
SUGGESTIONS	Si può gustare con una buona confettura ai fichi, pane casareccio oppure co i salumi

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