

FORMAGGIO UBRIACO AL MOSCATO



CODE	30823
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	6,5 kg approx

Cow milk cheese refined with Moscato Giallo IGT grapes

DESCRIPTION	Pasteurised cow's milk and Moscato Giallo IGT grapes
APPEARANCE	The rind is thin and slightly golden in colour, the paste is compact but very soluble, with no eyes
TASTE	Mild and delicate with lactic, floral and honey notes, the pairing between the cheese flavor and the sweetness of wine is very elegant
MATURING	At least 6 months
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
CURIOSITY	The Moscato Giallo IGT is a wine from the homonymous production area, in the province of Padova; it is recognizable by the balance of fragrances that can be found also in the tasting, sweet and persistent