

TRENTINGRANA GRATTUGIATO



CODE	34313
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	1 kg bag

Trentingrana grated from the whole wheel and packaged in a convenient bag

DESCRIPTION	Trentingrana produced with raw cow's milk and grated
APPEARANCE	Grated in bag, ready to use
TASTE	Sweet, round and full to the palate
MATURING	At least 9 months
PRODUCER	Trentingrana - Caseificio di Rumo (TN) - Trentino Alto Adige
CURIOSITY	The dairies that produce Trentingrana are affiliated to the Grana Padano consortium, but follow even more binding production specifications. The specificity has been recognised by placing a special mark on the heel of the cheese wheel, because of the mountain characteristics of the production area (exclusively Trento province) and the peculiarity of the product
SUGGESTIONS	Design for the use in cooking