

## CACIOTTA A LATTE CRUDO DEL CANSIGLIO



CODE	30109
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	700 g approx

Small cheese produced with cow's milk collected in the Cansiglio area

DESCRIPTION	Cow's raw whole milk collected exclusively from selected and qualified farms of the mountain area of Cansiglio
APPEARANCE	The rind is thin and amber coloured, the paste is compact and without eyes
TASTE	Sweet, slightly sapid with hint of cooked butter
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	Finally, a caciotta produced with raw milk of Cansiglio, a mountain area at 1000 meter above sea level where cows can graze all the day
SUGGESTIONS	Taste it on fresh or cooked vegetables, olives, grapes, pears or apples