

# CACIOTTA A LATTE CRUDO DEL CANSIGLIO



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

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

<b>DESCRIPTION</b>	Cow's raw whole milk collected exclusively from selected and qualified farms of the mountain area of Cansiglio
<b>APPEARANCE</b>	The rind is thin and amber coloured, the paste is compact and without eyes
<b>TASTE</b>	Sweet, slightly sapid with hint of cooked butter
<b>PRODUCER</b>	Latteria di Soligo - Farra di Soligo (TV) - Veneto
<b>OUR SELECTION</b>	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
<b>SUGGESTIONS</b>	Taste it on fresh or cooked vegetables, olives, grapes, pears or apples

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