

# UBRIACO CHEESE WITH 'PROSECCO DOC'



<b>CODE</b>	30826
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	350 g approx

Portion of cheese aged in Prosecco DOC

<b>DESCRIPTION</b>	Pasteurized cow's milk cheese and Prosecco DOC wine
<b>APPEARANCE</b>	The rind is thin and light in color, the paste is compact, with no holes and ivory white or pale yellow in color
<b>TASTE</b>	Delicate and particularly "fresh" with notes of apple and ripe fruit
<b>MATURING</b>	At least 6 months
<b>PRODUCER</b>	Latteria Moro Sergio - Oderzo (TV) - Veneto
<b>CURIOSITY</b>	Prosecco DOC, the famous Venetian sparkling wine, can also be tasted in the sparkling and still version; very "drinkable", it is appreciated for the aroma of its grapes which bring the characteristic hints of white flowers, green apple and peach directly into the wine

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