

# UBRIACO CHEESE WITH MOSCATO PORTIONS



<b>CODE</b>	30827
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	300 g approx

Portions of cheese aged with Moscato Giallo IGT wine

<b>DESCRIPTION</b>	Pasteurized cow's milk cheese and Moscato Giallo IGT wine
<b>APPEARANCE</b>	The rind is thin and slightly golden in color, the paste is compact but very soluble, with no holes
<b>TASTE</b>	Sweet and delicate with lactic, floral and honey notes, a refined contrast between the light flavor of the cheese and the sweetness of the wine
<b>MATURING</b>	At least 6 months
<b>PRODUCER</b>	Latteria Moro Sergio - Oderzo (TV) - Veneto
<b>CURIOSITY</b>	Moscato Giallo IGT is a wine coming from the homonymous production area, in the province of Padua; it is recognizable by its roundness aromas that are also found on the palate, sweet and persistent