

UBRIACO CHEESE WITH MOSCATO PORTIONS



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

Portions of cheese aged with Moscato Giallo IGT wine

DESCRIPTION	Pasteurized cow's milk cheese and Moscato Giallo IGT wine
APPEARANCE	The rind is thin and slightly golden in color, the paste is compact but very soluble, with no holes
TASTE	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
MATURING	At least 6 months
PRODUCER	Latteria Moro Sergio - Oderzo (TV) - Veneto
CURIOSITY	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