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ORTUS "LATTE FIENO STG"

CODE	31157
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Cow's milk
WEIGHT	2 kg approx

Soft cheese perfect for melting and produced with milk from cows fed with hay

DESCRIPTION	Pasteurised whole milk coming from cows bred in Alto Adige and Alta Pusteria
APPEARANCE	The paste is soft, with small eyes and pieces of tomatoes and wild garlic
TASTE	Sweet with a delicate aroma of tomatoes and recognisable hints of wild garlic
MATURING	At least 60 days
PRODUCER	Latteria Tre Cime - Dobbiaco (BZ)
OUR SELECTION	For some years, Tre Cime Mondolatte has joined the "Hay Milk" Project, a traditional specialty guaranteed (TSG) since 2016. The regulation requires the milk to be produced from animals fed mainly with fresh grass in summer and hay in winter, according to the rhythm of the seasons. The great variety of herbs that the cows eat during the summer give the milk an unmistakable richness of aromas. In winter the cows are fed mainly with hay, integrated with small amounts of bran, cereals and protein plants, with no silage and GMO feed
SUGGESTIONS	Delicious melted on a slice of bread or on boiled potatoes

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