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LATTERIA A LATTE CRUDO AGRICANSIGLIO

CODE	30581
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	4,5 kg approx

Semi-hard tomme produced in Treviso province with cow's raw milk

DESCRIPTION	Raw milk exclusively collected in the mountain area of Cansiglio, a plateau near the Alps
APPEARANCE	The shape is cylindric, with a pale yellow coloured smooth rind; the paste is firm and it may present small eyes
TASTE	Sweet, with distinctive lactic notes of butter
MATURING	At least 40 days
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	This new cheese enrich the interesting selection of raw milk chees produced by Agricansiglio. In all the product od the raw milk selection, the high quality of the collected milk is easily recognisable in the finished product.
CURIOSITY	The Caseificio Cooperativo del Cansiglio (cooperative dairy) was founded in Fregona in 1938 with the purpose of collecting and trasforming the milk of the local farms. In 2001 the dairy was named Agricansiglio and after several renovation the company opened the new headquarters in 2012. Nowadays, twenty are the farm from which the milk is daily collected.
SUGGESTIONS	Delicious table cheese, perfect as ingredient in stuffed pasta, tarts or quiche

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