

BUTTER 1889 - FIANDINO DAIRY



CODE	2084
COUNTRY OF ORIGIN	Italy, Piedmont
WEIGHT	100 g

Butter made with cream obtained by centrifugation, in 100 g pack

DESCRIPTION	Pasteurised cream obtained by the centrifugation of cow's milk coming exclusively from Piedmont
APPEARANCE	Very creamy and spreadable, it is white in color
TASTE	Sweet with intense lactic sensations and pleasant almond scents
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	A small format ideal for retail
CURIOSITY	The name of the butter '1889' represents the year of birth of grandfather Magno, progenitor of Fattorie Fiandino
SUGGESTIONS	Excellent used raw for its softness, perhaps on a crouton paired with smoked salmone, anchovies or a fruit jam; also good in baked products such as cakes or biscuits