

FETA DOP STAGIONATA IN BOTTE



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| CODE | 42097 |
| COUNTRY OF ORIGIN | Greece |
| TYPE OF MILK | Sheep's milk Goat's milk |
| WEIGHT | 900 g |

Particular selection of Feta DOP, aged in beech barrique

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| DESCRIPTION | Particular selection of Feta PDO produced with pasteurized sheep and goat's milk and seasoned in beech barrels |
| APPEARANCE | The paste is white in colour, slightly grainy, with small holes; the consistency is compact, but crumbly |
| TASTE | On the palate the lactic sensations prevail initially, then integrated by a good sapidity and citric and spicy notes; the Feta aged in barrique it is characterized by a more complex aroma with spicy notes |
| MATURING | At least 2 months |
| PRODUCER | Papathanasiou - Agrinio - Greece |
| OUR SELECTION | Barrel-aged Feta is unique, with a very different taste than classic Feta. In the barrel, which is made of a particular wood coming from the mountains of Epirus, the cheese develops aromas of wood and damp forest, while the aftertaste becomes persistent and spicy. For to obtain those aromas the product is matured for at least 4 months in a barrel |
| CURIOSITY | Feta Papathanasiou owes its goodness to at least two peculiar characteristics. The milk used, for 90% sheep and 10% goat, it comes from native breed animals used to free grazing and to feed on the local wild vegetation. To this is added a technique of very ancient maturation, which requires aging in beech barrels and gives Feta a complex aroma, with spicy notes |
| SUGGESTIONS | Feta is very versatile in the kitchen and works exceptionally well in vertical tastings, with olive oil, ripe heart-type tomatoes or San Marzano, homemade bread, dried fruit such as plums, apricots, mangoes, wines medium-bodied whites with fragrant aftertaste such as Gavi, Franciacorta, Gewürztraminer and Muller Thurgau |