

FLORALPINA



CODE	31601
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	300 g approx

Small washed rind cheese refined with Mediterranean thyme and Alpine juniper

DESCRIPTION

Cacciottina produced with raw milk obtained from cows reared in Valle Aurina and fed on pasture when possible and with hay the rest of the year; the rind is washed and refined with Mediterranean thyme and Alpine juniper

APPEARANCE

Small cacciottina with a washed rind covered with the herbs with which it is refined; the paste is soft but firm

TASTE

Sweet, with a pleasant aroma of thyme and juniper, recognizable both on the nose and on the palate; the thyme prevails in the tasting in a first moment but then it gives way to the resinous aroma of the juniper

MATURING

At least 5 weeks

PRODUCER

EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige

OUR SELECTION

Eggemo cheeses immediately exerted a great fascination in us: to the eye, nose and palate they tell of the passion and commitment of the Steiner family in telling all-round the land from which they come

CURIOSITY

Floralpina was born from Michael's idea to unite two worlds, Alpine and Mediterranean culture, in one cheese

SUGGESTIONS

Eggemo cheeses all have an edible rind, as they are only treated with salt water and refined with ingredients from nature added to the rind before packaging. It is therefore recommended to also consume the rind, which is 100% edible, for more intense aromas: removing it would really be a shame! Try the interesting combination with a black tea