

FLORALPINA



CODE	31601
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	280 g approx

Small washed rind cheese refined with thyme and 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 cheese with a washed rind covered with aromatic herbs; 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 juniper
MATURING	At least 5 weeks
PRODUCER	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
OUR SELECTION	Eggemoa cheeses immediately exerted a great fascination in us: to the sight, 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 of combining Alpine and Mediterranean cultures in a single cheese
SUGGESTIONS	Eggemoa cheeses all have an edible rind, in fact they are treated only with salted water and refined with natural ingredients added to the rind before packaging: removing the rind would be a real shame!