

## SILVA



<b>CODE</b>	31605
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	320 g approx

Raw milk caciotina wrapped in spruce bark

<b>DESCRIPTION</b>	Raw milk caciotina wrapped in spruce bark
<b>APPEARANCE</b>	It has an irregular cylindrical shape. The rind is washed and has the typical reddish colour. The paste is straw yellow in colour with just a few hinted and irregular holes
<b>TASTE</b>	On the nose it gives a n aroma of wood, resin and damp wood; sweet and with a slight sapidity on the palate
<b>MATURING</b>	At least 6 weeks
<b>PRODUCER</b>	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
<b>OUR SELECTION</b>	With his raw milk caciotine, Michael Steiner immediately won us over: the sight, nose and palate tell of the passion and commitment of the Steiner family in describing the land they come from
<b>CURIOSITY</b>	Michael Steiner produces raw milk cheeses in his family farm, with the ingredients of his own wood, collecting them personally; the spruce barks in which he ages the Silva for six weeks, for example, are collected on the slope in the shade of his wood, where the best varieties grow
<b>SUGGESTIONS</b>	Excellent on its own, it also lends itself to being baked in the oven