

SILVA



CODE	31605
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	300 g approx

Raw milk caciottina wrapped in spruce bark

DESCRIPTION	Raw milk caciottina wrapped in spruce bark
APPEARANCE	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
TASTE	On the nose it gives a n aroma of wood, resin and damp wood; sweet and with a slight sapidity on the palate
MATURING	At least 6 weeks
PRODUCER	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
OUR SELECTION	With his raw milk caciottine, 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
CURIOSITY	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
SUGGESTIONS	Excellent on its own, it also lends itself to being baked in the oven