

SAN PIETRO IN CERA D'API



CODE	30339
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	2,5 kg approx

Aged cheese covered with beeswax

DESCRIPTION	Cheese produced with cow's milk and aged at least 5 months, covered with beeswax to preserve the internal moisture of the paste
APPEARANCE	The rind is smooth and amber in colour, the paste has an intense straw yellow colour and a hard texture
TASTE	Sweet with pleasant notes of honey, more or less marked, and slight hints of vanilla
MATURING	At least 6 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin is the fourth generation of a family that has been producing cheese since 1898. A reality that for over 120 years tells a cross-section of Venetian dairy crafts with a strong talent for experimentation and innovation. Today Emanuela leads with grit the family business, in which he was already a child, flanked by children who represent the fifth generation: Matteo takes care of the production while Erika follows the local PER Bottega & Cheese Bar and the shop of the dairy
CURIOSITY	For long time, beeswax has been used as a coating for cheeses, to preserve them in a natural way during aging in order to avoid the formation of moulds and to balance the loss of moisture that occurs during the aging. The wax in the crust allows to keep the damp inside the cheese paste, making it of an unusual consistency for a cheese with such a long maturation
SUGGESTIONS	Excellent in pureness, try it cutting the higher surface as to obtain a sort of pot and cut the paste obtaining a lot flakes; the empty pot can be used to stir 1 or 2 portions of risotto or pasta