

FORMAJO CIOCK CACIOTTONA



CODE	30335
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	2,5 kg approx

Typical cheese from Veneto refined with red grape pomace and red wine

DESCRIPTION	Pasteurized cow's milk
APPEARANCE	The rind is thin and dark red in color covered with marc; the paste is ivory white in color, rather moist and with few holes
TASTE	Sweet and very fragrant with notes of ripe fruit
MATURING	At least 3 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	The wheels have a minimum maturation of 6 months and are refined with pomace and wine: 'cioc' in Venetian dialect means drunk
CURIOSITY	Emanuela carries on the adventure of the Perenzin Dairy, which began four generations ago. Emanuela is Domenico's greatgranddaughter. Perenzin founder, together with his sons (including Valentino Angelo, grandfather of Emanuela) of the first dairy at the end of the early 1900s in the locality of Tarzo, a few kilometers from the current headquarters built in 1958 and renovated in 1997