

# FORMAJO CIOCK CACIOTTONA



<b>CODE</b>	30335
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	2.5 kg approx

Typical cheese from Veneto refined with Merlot or Cabernet

<b>DESCRIPTION</b>	Pasteurized cow's milk
<b>APPEARANCE</b>	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
<b>TASTE</b>	Sweet and very fragrant with notes of ripe fruit
<b>MATURING</b>	At least 150 days
<b>PRODUCER</b>	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
<b>OUR SELECTION</b>	The wheels have a minimum maturation of 6 months and are refined with pomace and wine: 'cioc' in Venetian dialect means drunk
<b>CURIOSITY</b>	Emanuela and Carlo carry 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