

CASTANEA



CODE	31606
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	300 g approx

Bloomy rind samll caciotta refined with chestnuts

DESCRIPTION	Bloomy rind caciotta made with raw milk and aged in a crust with pieces of chestnuts
APPEARANCE	The paste is soft and creamy, with a melting heart; the crust is covered with white mould and bloomed with chestnut pieces on the surface
TASTE	Sweet and aromatic, with an unmistakable autumnal aroma
MATURING	At least 3 weeks
PRODUCER	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
OUR SELECTION	Eggemoa was born on a farm at 1300 meters above sea level in Selva dei Molini, where the cows reared on pasture and the work of the Steiner family lead to the creation of small delicious and innovative small cheeses, that tell a lot of the territory
CURIOSITY	Eggemoa cheeses are all made strictly from raw milk and ingredients from the undergrowth that the land surrounding the property offers: juniper berries, chestnuts, aromatic herbs
SUGGESTIONS	Ideal to enrich an autumn or winter dishes, paired with white or lighter red wines