

## CASTANEA



<b>CODE</b>	31606
<b>COUNTRY OF ORIGIN</b>	Italy, Trentino Alto Adige
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	280 kg approx

Bloomy rind samll caciotta refined with chestnuts

<b>DESCRIPTION</b>	Bloomy rind caciotta made with raw milk and aged in a crust with pieces of chestnuts
<b>APPEARANCE</b>	The paste is soft and creamy, the rind is white and bloomy with pieces of chestnut on the surface
<b>TASTE</b>	Sweet and aromatic, with an unmistakable autumn aroma
<b>MATURING</b>	At least 3 weeks
<b>PRODUCER</b>	EGGEMOA - Selva dei Molini (BZ) - Trentino Alto Adige
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Ideal to enrich an autumn or winter board, paired with light white or red wines