

FRANCESCANO



CODE	21086
COUNTRY OF ORIGIN	Italy, Tuscany
TYPE OF MILK	Raw Buffalo's milk
WEIGHT	9 kg approx

Aged cheese with raw buffalo milk

DESCRIPTION	Cheese produced with raw buffalo milk from buffaloes raised in the Maremma
APPEARANCE	The rind is smooth, the paste is ivory-white and it has just few eyes and grainy texture
TASTE	Sweet and lactic notes give way to a good balance of acidity thanks to notes of yogurt and citrus peel
MATURING	At least 4 months
PRODUCER	La Maremmana - Principina Terra (GR) - Tuscany
OUR SELECTION	The buffaloes from which the milk for the production of this cheese is obtained are raised in a semi-wild state on the property farm, on the Maremma hills. In the same company the cultivation of cereals and fodder also takes place to provide almost entirely to animal feed. A good example of a short supply chain, from controlling the feeding of buffaloes to processing milk. And also with particular attention to sustainability thanks to the use of a renewable energy plant from biogas that transforms livestock waste, the waste cereals and dairy processing waste into energy