



FORMAGGIO SELEZIONE FIANDINO



CODE	33957
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	38 kg approx

Hard cheese made with raw cow's milk by Fiandino

DESCRIPTION	Hard cheese made with 100% Italian cow's milk, free of lysozyme and aged at least 14 months
APPEARANCE	Straw yellow in colour; consistency is hard and compact, however it reveals a suitably greasy and not too dry paste
TASTE	Sweet and persistent, with notes of dried fruit, grass and cooked butter
MATURING	At least 14 months
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	When we met Egidio and Mario we were very impressed by the enthusiasm they put into their projects and their desire to experiment. new things, such as the use of mechanical means to clean the milk: we offer you this Italian hard cheese that is not just a great cooking cheese, but it is also suitable to be tasted in purity
CURIOSITY	Unlike the other cheeses produced by Fattorie Fiandino, which contain vegetable rennet, this one is made with animal rennet
SUGGESTIONS	To be proposed in flakes, to enrich aperitifs or a cheeseboard together with a sparkling wine or a glass of a structured abbey craft beer