Date of creation: 17/04/2024

FORMAGGIO LAURIN

CODE	31380
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Raw Cow's milk
WEIGHT	6,5 kg approx

Mountain cheese with a washed rind and aged for at least 60 days

DESCRIPTION	Washed rind cheese produced with whole raw mountain milk obtained from Pezzata Rossa cows
APPEARANCE	The rind has an orange colour due to the traditional washing with water and salt; the paste is ivory white in colour, soft and with diffuse holes
TASTE	Sweet, melting and complex: on the palate it releases notes of hay, hazelnut, underegrowth and damp celler
MATURING	At least 60 days
PRODUCER	Caseificio Sociale Catinaccio - Vigo di Fassa (TN) - Trentino Alto Adige
OUR SELECTION	Filippo and Luigi are two guys who have decided to transform the raw milk from their mountain farms to create cheeses that they combine technology and tradition to make the most of the raw material
CURIOSITY	The feeding of the Pezzata Rossa breed cows from which the milk for Laurin is obtained are fed with first and second cut hay, barley, soy and corn, without using any type of silage
SUGGESTIONS	Ideal in pureness at room temperature or try it to prepare an Italian Raclette

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