

## CREMINO ERBORINATO AL TARTUFO



CODE	21252
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	1,6 kg approx

Creamy blue cheese enriched with black summer truffle

DESCRIPTION	Blue cheese produced with pasteurized whole cow's milk and black summer truffle paste
APPEARANCE	It has a very creamy consistency; the paste is ivory white in colour with evident streaks due to marbling and grafting drilling of a pasta based on black summer truffle
TASTE	Sweet and creamy, captivating, with a well-balanced characteristic aroma of truffles
MATURING	At least 50 days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
SUGGESTIONS	Perfect spread on croutons of black bread to accompany a delicious aperitif