

## CREMINO ERBORINATO AL TARTUFO



CODE	21253
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	750 g 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

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)

This document has only an informative purpose and does not represent the technical sheet of the product