

GRAN KINARA



CODE	33950F08
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	4,5 kg

A relatively new cheese that is made with vegetarian rennet

DESCRIPTION	A relatively new cheese, made with vegetarian rennet and raw cow's milk
APPEARANCE	The wheel is compact and its rind is thick; the colour of the rind is yellow to amber. The paste is compact and hard while its colour is pale- yellow
TASTE	At the maturity of 7 months the taste is delicately dolce, medium to the palate. The aftertaste is round, slightly salty with hints of herbs and grass
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	When we met Egidio and Mario we were very impressed with the enthusiasm they put into their projects and the desire to experience new things like the use of mechanical cleaning agents for milk. We propose the first long-seasoned and long-lasting cheese made with vegetable rennet <i>Cynara cardunculus</i> , a unique product of its kind that has caught our attention
SUGGESTIONS	A different cheese for grating over pasta and risotto dishes. A nice alternative for Grana Padano PDO. Nice as a table cheese with medium bodied white wines