

## RICOTTA DI ROMAGNA



CODE	21503
COUNTRY OF ORIGIN	Italy, Emilia Romagna
TYPE OF MILK	Cow's milk
WEIGHT	1,8 kg approx

Ricotta produced only with whole cow's milk in Romagna

DESCRIPTION	Ricotta produced in a traditional way with whole cow's milk and thermal water
APPEARANCE	Creamy and spreadable, the colour of the cheese is white
TASTE	Sweet, with notes of milk, particularly delicate
MATURING	unscheduled
PRODUCER	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
OUR SELECTION	Mambelli cheeses aim to offer a natural freshness, for this reason they must be consumed within the period specified on the package; only in this way can taste in the fullness of their flavour
CURIOSITY	Thermal water rich in mineral salts is added to the milk, which comes from carefully selected farms. Mambelli use it to flocculate the milk and made this special ricotta
SUGGESTIONS	Perfect for desserts but also delicious plain with a drizzle of honey