

# RICOTTA DI ROMAGNA



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

Ricotta produced only with whole cow's milk in Romagna

<b>DESCRIPTION</b>	Ricotta produced in a traditional way with whole cow's milk and thermal water
<b>APPEARANCE</b>	Creamy and spreadable, the colour of the cheese is white
<b>TASTE</b>	Sweet, with notes of milk, particularly delicate
<b>MATURING</b>	unscheduled
<b>PRODUCER</b>	Caseificio Mambelli - Santa Maria Nuova Bertinoro (FC) - Emilia Romagna
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	Perfect for desserts but also delicious plain with a drizzle of honey