

## FETA DOP STAGIONATA IN BOTTE



CODE	42099
COUNTRY OF ORIGIN	Greece
TYPE OF MILK	Goat's milk Sheep's milk
WEIGHT	190 g

Selection of Feta PDO, aged in beech barriques, in a new format

DESCRIPTION	Rare selection of Feta PDO produced with pasteurized sheep and goat milk and then aged in beech barriques
APPEARANCE	Compact but crumbly, white; the paste is slightly grainy, with small holes spread
TASTE	The palate prevails initially latex sensations followed by a round body and vegetal, latex and spicy notes; aging in cask gives the cheese a more complex aroma
PRODUCER	Papathanassiou - Agrinio - Greece
CURIOSITY	FETA ripens in brine at least 2 months
SUGGESTIONS	The complex flavor makes it an excellent ingredient for salads, hot and cold pasta dishes, savory pies; delicious also combined with sweet ingredients that dampen a little the flavor; indicated pairing with medium-bodied white wines with fragrant aftertaste like Gavi, Franciacorta, Gewürztraminer and Müller-Thurgau