

## FETA DOP STAGIONATA IN BOTTE



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

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

<b>DESCRIPTION</b>	Rare selection of Feta PDO produced with pasteurized sheep and goat milk and then aged in beech barriques
<b>APPEARANCE</b>	Compact but crumbly, white; the paste is slightly grainy, with small holes spread
<b>TASTE</b>	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
<b>PRODUCER</b>	Papathanasiou - Agrinio - Greece
<b>CURIOSITY</b>	FETA ripens in brine at least 2 months
<b>SUGGESTIONS</b>	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