

ROCCAGELSA DI LATTE DI BUFALA



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| CODE | 21057 |
| COUNTRY OF ORIGIN | Italy, Veneto |
| TYPE OF MILK | Raw Buffalo's milk |
| WEIGHT | 2 kg approx |

Semi-cooked Caciottone cheese, made with raw buffalo milk, aged for approximately

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| DESCRIPTION | Semi-cooked Caciottone cheese, made with raw buffalo milk, aged for approximately 40 days |
| APPEARANCE | The crust is thin; the cheese, rich and fatty, has a porcelain-white color and a fine and regular eye formation |
| TASTE | It has the aroma of fresh butter and a harmonious taste, deriving from the right balance between saltiness and acidity. In the mouth, the cheese is sweet, buttery, almost creamy, with hints of yogurt, fresh grass, and a finish of good acidity with an herbaceous aftertaste |
| PRODUCER | Borgoluce - Susegana (TV) - Veneto |
| OUR SELECTION | A few years ago, it had been suspended because production and aging, carried out by third parties using Borgoluce milk, presented many critical issues. Last winter, Borgoluce carried out significant renovations to be able to manage the entire production in-house |
| SUGGESTIONS | Try it as is or on a savory tart with Corbarini tomatoes and oregano |