

ROCCAGELSA DI LATTE DI BUFALA



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

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