

## FORMAGGIO CONTADINO



CODE	31193
COUNTRY OF ORIGIN	Italy, Trentino Alto Adige
TYPE OF MILK	Cow's milk
WEIGHT	10 kg approx

Full-fat cheese with a soft, almost creamy consistency

DESCRIPTION	Large-curd cheese made with high-quality pasteurized milk from high-mountain farms in the Sesto Pusteria area
APPEARANCE	With a color ranging from light yellow to straw yellow, the cheese has multiple irregular holes, and the texture is soft, almost creamy, malleable, and delicate. It features a natural crust with a pinkish hue due to a light brushing with water, salt, and cultures, as well as aging in a cellar with high humidity. The cheese holds up to slicing but melts effortlessly in the mouth
TASTE	The aroma and flavor are sweet and slightly savory. The predominant notes are milky, reminiscent of fermented milk and yogurt. This cheese is particularly sought after for its inner harmony and slightly tangy character, as well as the nutty taste in the part closest to the rind
MATURING	At least 8 week
PRODUCER	Caseificio Sesto - Sesto (BZ) - Trentino Alto Adige
OUR SELECTION	The dairy in Sesto is a renowned company in the heart of the Italian Dolomites, specialized in the production of high-quality dairy products. Founded in 1928, Käserei Sexten boasts a long tradition in the traditional production of cheeses and other dairy products. The dairy in Sesto is proud of its origins and for the production of its products, it uses only local milk from farmers in the region: the milk is processed on the same day after delivery to ensure maximum quality and freshness. Over the years, the dairy in Sesto has received numerous awards for its products, including several gold medals in national and international competitions
SUGGESTIONS	It can be paired with salads and cooked vegetables, but it's also suitable for preparing vegetable or herb lasagnas. Excellent with a delicate white wine, not too intense, with a light or medium body