

## BUFALA AL GLERA



CODE	30639
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Buffalo's milk
WEIGHT	200 g approx

Buffalo milk caciottone in portions, refined with marc from Glera grapes

DESCRIPTION	Portions of caciottone made from pasteurised buffalo milk of Italian origin, refined with marc and matured for 5 months
APPEARANCE	It has a thin, wine-covered rind; the dough is firm
TASTE	Sweet, round, fruity, with notes of cream and with grape marc aromas; the aftertaste is long, with hints of Glera grapes and of cellar, wood and grappa near the rind
MATURING	At least 5 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin has been running the family dairy, that has been active for over 120 years, with determination and in which she envisioned herself already at a very young age. Today she is supported by her children who represent the fifth generation of the Perenzin family: Matteo takes care of production while Erika looks after the PER Bottega & Cheese Bar and the dairy shop
CURIOSITY	Buffalo cheeses are more permeable to refinement than cow's milk cheeses; in fact, in this cheese, the taste of wine is clearly perceived on the palate
SUGGESTIONS	Delicious paired with cherry mostarda, baked aubergines or spinach