

BUFALA AL GLERA



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

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

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| DESCRIPTION | Portions of caciottona 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 |