



## SELEZIONE FIANDINO GRATTUGIATO



<b>CODE</b>	33960
<b>COUNTRY OF ORIGIN</b>	Italy, Piedmont
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	1 kg

Hard paste cheese from raw cow's milk, already grated

<b>DESCRIPTION</b>	Hard cheese made from raw cow's milk, without lysozyme, aged for 12 months; grated, and packed in 1 kg bag
<b>APPEARANCE</b>	It comes already grated and packaged in a transparent 1 kg bag
<b>TASTE</b>	Sweet and lingering, with notes of dried fruit and browned butter
<b>MATURING</b>	At least 12 months
<b>PRODUCER</b>	Fattorie Fiandino - Villafalletto (CN) - Piedmont
<b>OUR SELECTION</b>	When we met Egidio and Mario, we were deeply impressed by the enthusiasm they bring to their projects and their eagerness to experiment with new ideas, such as using mechanical methods for milk purification

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This document has only an informative purpose and does not represent the technical sheet of the product