

## SELEZIONE FIANDINO GRATTUGIATO



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

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

DESCRIPTION	Hard cheese made from raw cow's milk, without lysozyme, aged for 12 months; grated, and packed in 1 kg bag
APPEARANCE	It comes already grated and packaged in a transparent 1 kg bag
TASTE	Sweet and lingering, with notes of dried fruit and browned butter
MATURING	At least 12 months
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	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