

ALPINO



CODE	30414
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	6 kg approx

Latteria style cheese, aged 6 months

DESCRIPTION

Pasteurized cow's milk cheese aged at least 6 months, with a charmer character, halfway between a fresh and a semi-hard latteria style cheese

APPEARANCE

The paste is dry, with small scattered eyes

TASTE

Mild, with a hint of sapidity, notes of dried fruit and cooked butter

MATURING

at least 180 days

PRODUCER

Caseificio Dalla Valentina - Velo Veronese (VR) - Veneto

OUR SELECTION

The Dalla Valentina dairy, located on the foot of the Lessinia Natural Park in northern Verona, processes milk from about twenty local farms throughout the year, managing the daily milk collection round. From June to September, it also produces alpine cheeses with milk collected from 10 mountain dairies located between 1,300 and 1,600 metres above sea level, giving rise to the '10 Malghe' project