

## FIOR D'ARANCIO



CODE	30772
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COUNTRY OF ORIGIN	Italy, Veneto
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TYPE OF MILK	Cow's milk
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WEIGHT	180 g
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180 g skin pack of blue cheese refined with Fior d'Arancio DOCG wine

### DESCRIPTION

Blue cheese produced with pasteurized cow's milk and refined with passito wine Fior d'Arancio DOCG and enriched with candied orange peels in the rind; in a small portion in skin pack

### APPEARANCE

The paste is compact and blue veined, the rind is covered with candied orange cubes

### TASTE

Sweet, slightly salty, the marbling is mitigated by the intense scent of the wine,

### MATURING

at least 2 months

### PRODUCER

Latteria Moro Sergio - Oderzo (TV) - Veneto

### OUR SELECTION

Moro offers these innovative products with packaging that respects the cheese and at the same time highlights its characteristics, in line with the growing importance of service in terms of packaging, sizes and formats

### CURIOSITY

The packaging of the skin packs also serves as a sales display

### SUGGESTIONS

An ideal cheese as a dessert to end the meal in a delicious way