

FORMAGGELLA "REALE"



CODE	21013
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	4,5 kg approx

Raw paste cheese with washed rind, produced by Carozzi

DESCRIPTION	Cheese produced with pasteurised cow's milk, with raw paste and washed rind, matured for about 30 days and with a very appealing texture
APPEARANCE	Cheese with a low rind side and a slightly pinkish-orange rind due to washing with water and salt; the paste is white and slightly chalky in the centre, slightly proteolysed and ivory-coloured near the rind
TASTE	Mild and enveloping, with typical notes of yeast, damp cellar, unripe fruit, but also mushrooms and undergrowth; the finish is slightly savoury but always balanced
MATURING	At least 30 days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	A cheese that meets the growing demand for soft, raw cheeses: the decision to select an ageing of about 30 days, not too long, is designed to make the cheese easier to manage, but it should be remembered that the longer the ageing process, the creamier the cheese will become