VALSANA

Date of creation: 14/03/2026

SELEZIONE FIANDINO

CODE	33962
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	1 kg

1 kg bag of flakes of Formaggio Selezione Fiandino

DESCRIPTION	Italian raw cow's milk cheese produced using microbial rennet and without lysozyme, aged for at least 12 months and sold in flakes
APPEARANCE	Regular flakes, golden yellow in colour and with the typical texture of hard cheeses
TASTE	Mild and persistent, with notes of dried fruit, grass and cooked butter
MATURING	At least 12 months
PRODUCER	Fattorie Fiandino - Villafalletto (CN) - Piedmont
OUR SELECTION	Flakes of cheese that stands out for the crumbly texture, balanced aroma and good persistence: a practical, high-quality solution for the professional catering sector
CURIOSITY	Unlike other cheeses produced by Fattorie Fiandino, which contain vegetable rennet, this cheese is produced with microbial rennet
SUGGESTIONS	Ideal for enriching carpaccio, fresh pasta, risotto and gourmet salads