

STRACCHINO QUALITÀ ORO



CODE 20844

COUNTRY OF ORIGIN Italy, Veneto

TYPE OF MILK Cow's milk

WEIGHT 250 g

Fresh soft cheese made from 100 % Venetian milk

DESCRIPTION Pasteurised cow's milk coming from Veneto

APPEARANCE The colour is white, candid and brilliant; the texture is creamy, without eyes

TASTE Sweet and full-body, slightly acidic with hints of milk and yogurt

MATURING Not expected

PRODUCER Caseificio Castellan - Rosà (VI) - Veneto

CURIOSITY It is produced with daily collected milk from farms located in a ray of 12 km from the diary; stracchino rests for 7 days and then it is cutted, weighted and manually packed; as strong difference compared to the industrial producers we have to know that the process applied by Castellan does not allow any chemical treatment or ingredient to increase the shelf-life
