

MILLEFOGLIE AL TARTUFO



CODE	30326
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	7 kg approx

Cow's milk cheese refined with black truffle

DESCRIPTION	Pasteurised cow's milk cheese refined with the black summer truffle from Acqualagna and aged at least 5 months
APPEARANCE	The rind is thin and smooth with a light beige colour; the paste is compact, hard and ivory white; pieces of black truffles can be seen across the paste
TASTE	The taste is intense, full to the palate, with strong hints of truffle
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin leads with determination the family dairy, which has been active for over 120 years and in which she was already involved since she was very young. Today, she is supported by her children, representing the fifth generation of the Perenzin family: Matteo is in charge of production, while Erika manages the PER Bottega & Cheese Bar and the dairy shop

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This document has only an informative purpose and does not represent the technical sheet of the product