

# TRECCIONE DI BUFALA AFFUMICATO RIVABIANCA



<b>CODE</b>	25047
<b>COUNTRY OF ORIGIN</b>	Italy, Campania
<b>WEIGHT</b>	2 kg

Treccione of smoked Buffalo Mozzarella produced by Rivabianca

<b>DESCRIPTION</b>	Buffalo milk from the plain of Paestum
<b>APPEARANCE</b>	The paste is slightly elastic and without eyes; the rind is very thin and light brown in colour
<b>TASTE</b>	Sweet, with a milky aroma and pleasant notes of smoke
<b>PRODUCER</b>	Cooperativa Rivabianca - Paestum (SA) - Campania
<b>OUR SELECTION</b>	All the products of Rivabianca are made with raw milk just milked, obtained exclusively by the animals of cooperative's members
<b>CURIOSITY</b>	The buffalo is native from Asia and when it arrived in Italy it found the natural habitat in the Mediterranean climate of the south of our peninsula
<b>SUGGESTIONS</b>	Serve it at room temperature