

TALEGGIO DOP LATTE CRUDO 'PREMIUM'



CODE	21254
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Cow's milk
WEIGHT	2,2 kg approx

Great Lombard DOP with washed rind produced with local raw milk

DESCRIPTION	Taleggio cheese produced with Lombard raw whole cow's milk
APPEARANCE	The rind is smooth, soft, thin, of a pinkish yellow colour; the paste is straw yellow in colour, with no holes, lightly crumbly in the center and proteolyzed under the rind
TASTE	Sweet and slightly acidic, melting, with notes of humid cellar and intense vegetal notes
MATURING	At least 35 days
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
SUGGESTIONS	Try it paired with grape bread or paired with acacia honey