

SAN PIETRO IN CERA D'API



CODE	30644
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	200 g approx

Convenient cheese portions in beeswax

DESCRIPTION	Cheese made from pasteurised cow's milk and wrapped in beeswax, produced by Latteria Perenzin, in 200 g portions
APPEARANCE	The shape is characteristic of a dairy cheese, the paste is an intense straw-yellow colour and the rind has a beautiful amber colour
TASTE	Sweet, with pleasant notes of honey and a slight hint of vanilla
MATURING	At least 6 months
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	Emanuela Perenzin has been running the family dairy, that has been active for over 120 years, with determination and in which she envisioned herself already at a very young age. Today she is supported by her children who represent the fifth generation of the Perenzin family: Matteo takes care of production while Erika looks after the PER Bottega & Cheese Bar and the dairy shop
CURIOSITY	For a long time, beeswax has been used as a coating on cheeses to preserve them naturally during ripening to prevent the formation of mould and to balance the loss of moisture that occurs during storage. In fact, the beeswax coating preserves the moisture inside the cheese paste, giving it an unusual consistency for a cheese that has been matured for over a year