

# BUFALA AL GLERA



<b>CODE</b>	30639
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Buffalo's milk
<b>WEIGHT</b>	200 g approx

Buffalo milk caciottone in portions, refined with marc from Glera grapes

<b>DESCRIPTION</b>	Portions of caciottone made from pasteurised buffalo milk of Italian origin, refined with marc and matured for 5 months
<b>APPEARANCE</b>	It has a thin, wine-covered rind; the dough is firm
<b>TASTE</b>	Sweet, round, fruity, with notes of cream and with grape marc aromas; the aftertaste is long, with hints of Glera grapes and of cellar, wood and grappa near the rind
<b>MATURING</b>	At least 150 days
<b>PRODUCER</b>	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
<b>OUR SELECTION</b>	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
<b>CURIOSITY</b>	Buffalo cheeses are more permeable to refinement than cow's milk cheeses; in fact, in this cheese, the taste of wine is clearly perceived on the palate
<b>SUGGESTIONS</b>	Delicious paired with cherry mostarda, baked aubergines or spinach