

PICCOLO FIORE DI BUFALA ALLA NOCCIOLA



CODE	30369
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Buffalo's milk
WEIGHT	250 g

Blue cheese made from pasteurized buffalo milk, filled with hazelnut paste

DESCRIPTION	Blue cheese made from pasteurized buffalo milk
APPEARANCE	Bloomy rind cheese with an elegant and refined appearance. The ivory-white paste is soft and creamy, with a delicious filling of hazelnut paste
TASTE	Full and enveloping on the palate. The sweet and pleasant flavor lingers long, while the olfactory aftertaste evokes hints of damp grass, fresh mushrooms, and underbrush, with a distinctive note of earthiness that makes it truly special. Ideal for an exclusive and refined tasting
MATURING	At least 10 days
PRODUCER	Latteria Perenzin - San Pietro di Feletto (TV) - Veneto
OUR SELECTION	A cheese that elegantly balances the sweet notes of hazelnut with those typical of buffalo milk. It is produced by Latteria Perenzin, a dairy with 120 years of history, managed by Emanuela Perenzin along with her children Erika and Matteo
SUGGESTIONS	Perfect as an appetizer or to accompany an aperitif