

Cividale Friuli Latteria



Source

- Friuli-venezia Giulia

Type of milk

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A member of the large family of Friuli 'Latteria' cheeses. These are skimmed milk cheeses produced in all the provinces of Friuli Venezia Giulia. This example is a Latteria from the plains, rather than the mountains.

Organoleptic characteristics

Aspect and texture: semi-hard or hard, yellow paste with a few holes

Taste: weet, more or less intense according to the ripening period

Serving suggestions: full bodied red wines. Chestnut honey, hot fruit chutney. Fresh, slightly unripe fruit (apples, Passacrassana pears). Rye bread

Technical characteristics

Milk: skimmed, raw or pasteurised, cow's milk

Production method: artisan

Paste: cooked, pressed

Salting: in brine

Ripening: at least one month

Production period: throughout the year

Fats: 35% F-Dm

Weight: 5-9 kg

Dimensions: 30-40 cm diameter, h. 6-10 cm

Producers: dairies from the Cividale Friuli area



Allevatore di Formaggi

Whole cheese code: n.d.

Cuttet cheese code: n.d.