

Morlacco del Grappa



Source

- Veneto

Type of milk

- Cow

n.d.

Organoleptic characteristics

Aspect and texture: Cylindrical shape with flat or slightly convex surfaces. Soft cheese with white holes, elastic crust from the characteristic appearance, speckled faces and striped heel.

Taste: Aromatic and delicate that becomes tangy with maturation.

Serving suggestions: Medium-bodied white wines, berries, Strawberry Jam, bread with caraway seeds.

Technical characteristics

Milk: Cow milk

Production method: Artisanal

Paste: Semi-hard

Salting: Dry

Ripening: It can be eaten fresh or seasoned but the flavor brings out after 30/45 days.

Production period: All over the year

Fats: 50% Mgss

Weight: From 7 to 8.5 kg

Dimensions: D.30-35 cm, h. 8-11 cm

Producers: Farmers from Veneto

Whole cheese code: n.d.



Allevatore di Formaggi

Cutted cheese code: n.d.