

Latteria morbida



Source

- Friuli-venezia Giulia
- Veneto

Type of milk

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It's a typical Belluno cheese, fruit of the dairy tradition of the first rotating dairies, where milk, conferred by small farmers, was worked in turns to derive a particular cheese labeled as "home cheese".

Very useful while cooking: excellent as single dish, you can pair it with cooked and raw vegetables, and blending very easily lends itself to browning and stuffing.

Organoleptic characteristics

Aspect and texture: white or light straw yellow paste

Taste: intense and pleasant with marking notes of milk

Serving suggestions: fruity white wines, red light wines in particular Merlot. Fresh seasonal salads

Technical characteristics

Milk: cow's milk

Production method: in dairy

Paste: soft

Salting: in brine

Ripening: about 20 days

Production period: annual

Fats: 26% Mgss



Allevatore di Formaggi

Weight: kg 6,00

Dimensions: diameter 30 cm, h. 7,7 cm

Producers: Farmers from Belluno area

Whole cheese code: 10 01528

Cutted cheese code: 10 01529