

# Briscola al barbera drunk cheese

A Veneto cheese of the large family of 'drunk' cheeses that is ripened in Piedmont Barbera marc. This results in a very distinctive aroma and further flavour is provided by the blending of a small amount of goat's milk with the main part of cow's milk.

## Organoleptic characteristics

**Aspect and texture:** compact, elastic, yellow paste with pinholes. Dark purple rind

**Taste:** intense with fruity traces of wine and goaty aromas

**Serving suggestions:** ull bodied, aged, red wines. Hot marrow conserve. Recioto gelatine. Homemade bread

## Technical characteristics

**Milk:** full fat, raw or pasteurised, cow and goat's milk

**Production method:** artisan and industrial

**Paste:** cooked, pressed

**Salting:** in brine

**Ripening:** at least one month

**Production period:** annual

**Fats:** 45 % F-Dm

**Weight:** 0.8 kg

**Dimensions:** 15 cm diameter, h. 5-8 cm

**Producers:** dairies from the Treviso area

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.

## Source

- Veneto

## Type of milk

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