

Formaggio Ubriacato

Source

- Veneto

Type of milk

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A bath of several days in wine marc was originally a typical Veneto method for facilitating the preserving of cheeses. However, it is now used mainly as a means of giving the products a particular flavour. The practice is currently widespread throughout many areas of Italy but its origins lie in and around Treviso. Red 'drunk' cheese is the most classic of its kind and is made with forms of Montasio and Friuli 'Latteria' cheeses immersed in Merlot red wine marc. The marc is not absorbed by the cheese but its perfume penetrates it and the subsequent ripening accentuates it even more.

Organoleptic characteristics

Aspect and texture: compact, elastic, ivory or yellow paste with occasional holes. Deep purple rind

Taste: intense, piquant with rich fruity traces of wine

Serving suggestions: Aged, red wines. Hot fig preserve. Dolcetto wine gelatine. Homemade breads

Technical characteristics

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

Production method: artisan and industrial

Paste: cooked, pressed

Salting: in brine

Ripening: 2-6 months



Allevatore di Formaggi

Production period: autumn and winter

Fats: 40 % F-Dm

Weight: 5-9 kg

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

Producers: dairies from the Treviso area

Whole cheese code: n.d.

Cutted cheese code: n.d.