

# Ubriaco al vino bianco



## Source

- Veneto

## Type of milk

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This 'drunk' wine is 'bathed' in white Prosecco DOC marc rather than in that of red wine. The result is much a much lighter and more delicate aroma than that produced with red wine.

## Organoleptic characteristics

**Aspect and texture:** compact, elastic, yellow paste with some slight holes. Greyish-ochre yellow rind

**Taste:** intense and piquant with fruity traces of wine

**Serving suggestions:** Aged, red wines. Hot marrow preserve. Vin Santo or Marsala gelatine. Homemade bread

## 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

**Production period:** autumn and winter

**Fats:** 40 % F-Dm

**Weight:** 5-9 kg

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

**Producers:** dairies in the Treviso area

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



Allevatore di Formaggi

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