

Cheese Room

ALTA LANGA - LA TUR



Code: VAL-31253

Raw material:

Pasteurized cow, sheep and goat milk

Shape & Texture:

The crust is tender and its colour is white. The paste buttery and compact. The colour of the paste is ivory white

Tasting Note:

The taste is buttery, milky and fruity. The aftertaste is round, creamy with hints of cellar and fruits

Region:

Piedmont, Italy

Ageing:

Fresh (less than 30 days)

Weight:

220g