Cheese Room

LATTERIA DEL '24



Code: VAL-30726

Raw material:

Full fat raw cow's milk collected in the Cividale area and in the Natisone valley

Shape & Texture:

An ivory white rind with a soft paste with medium sized eyes

Taste:

Aroma has hint of milk and cream when the cheese is young and flowers and hay when aged. It has a sweet and salty taste and an elastic texture until 2-3 months, from when it becomes compact and floury.

How to enjoy:

Enjoy with bread, olive oil, origano and glass of red wine: perhaps the smoky wine or full-bodied Amarone di Valpolicella wine.

Curiosity:

A cheese to celebrate the year of the Cividale dairy's foundation, thanks to the 16 partners, in November 1924. Giovanni the dairyman, works 140 quintals of milk every day, transforming them into products that still today describe the Friuli territory. An important reality that has grown in respect of tradition, without ever privileging the quantity over the quality, a philosophy that we share.

Region:

Ageing:

Half-matured (1-6 months)

Weight:

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