Cheese Room

TESTUN AL BAROLO



Code: VAL-31043

Raw material:

Cow and goat's milk

Shape & Texture:

The rind is dark brown to burgundy and covered with grape dregs. The paste is white and sticks to the knife

Taste:

The taste is winey, long and aromatic too. The aftertaste is round, buttery with hints of forest fruits and wine

Curiosity:

Valcasotto is a real Cheese Burg here Occelli, after having met Andrea Borgna, his irreplaceable Master ager, renovated some buildings, now used for the refining of the cheeses arriving from the Langhe and from the alpine pastures

Region:

Piedmont, Italy

Ageing:

Long-matured (more than 6 months)

Weight:

3.5 kg