

Cheese Room

MANDARONE VERNENGO



Code: VAL-31321

Raw material:

Pasteurized cow's whole milk

Shape & Texture:

The size of the cheese is enormous, the rind is thin and yellow and the paste is compact.

Taste:

The taste is full, round, sweet and slightly picante while the aftertaste is long, buttery, and picante with hints of wood and nature

Region:

Emilia Romagna, Italy

Ageing:

Very long-matured (more than 1 year)

Weight:

4 kg approx.