Cheese Room

RICOTTA AFFUMICATA CROTONESE



Code: VAL-25231

Raw material:

Whey from the sheep's milk of the race Gentile fed in the pastures of Marchesato di Crotone

Shape & Texture:

The rind is very thin and its colour brown from the smoking process. The shape is cylindrical and on the rind there is the pattern from the rattan basket the cheese has been made in. The pasta is compact and its colour is ivory

Taste:

The taste is rounding, long, smoky and creamy. The aftertaste is long with strong hints of delicate smoke and wood aromas

Our selection:

This product has been selected for two reasons, first for the quality of the sheep's milk and second for the gentle way it has been smoked

Region:

Calabria, Italy

Weight:

200 g

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