

Cheese Room

DOLCE DI MAREMMA



Code: VAL-31332

Raw material:

Pasteurized sheep's milk exclusively from the Maremma area

Shape & Texture:

The shape is cylindrical and the rind is soft, thin and its colour is yellow. The paste is soft and the colour is ivory

Tasting Note:

The taste is sweet, round, buttery and full. The aftertaste is long, buttery, sweet and creamy with hints of the aroma of the fresh milk.

Region:

Tuscany, Italy

Ageing:

Fresh (less than 30 days)

Weight:

1,5 kg