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

ELLERMANN TRADING LIMITED
http://www.ellermann.hk info@ellermann.hk Tel +852 3187 7488 Fax +852 3421 2262
603 Shun Kwong Commercial Building, 8 Des Voeux Road West, Sheung Wan, Hong Kong