VELO ROSSO UBRIACO IN VALPOLICELLA

Formaggio a latte parzialmente scremato, trattato in crosta con vinacce biologiche di Valpolicella

DESCRIPTION

Local farmed cheese produced with cow's milk and worked with rennet coagulation. The cheese is aged between three and eight months, then it is aged in white marc (which can be of different varieties). Following this, the cheese is vacuum packed to complete the refinement, which varies from a minimum of two to eight months. In crust it takes on the golden yellow color of the must. The semi-hard paste remains white in color with a strong and aromatic taste

INGREDIENTS

Partially skimmed cow's milk from organic farming,

sea salt, microbial rennet

Allergens present: milk

CONSERVAZIONE
Da 0° a +6°

CONTROLLO: IT BIO 007 R26A
STABILIMENTO: IT 05/177 CE

VALORI NUTRIZIONALE PER 100G DI PRODOTTO:

Energia kJ	1590
Grassi (g)	31,2
Di cui grassi saturi (g)	18,2
Carboidrati	
Di cui zuccheri	
Proteine (g)	25,1
Sale (g)	1,7

SCHEDA LOGISTICA:

Nome:	Velo Rosso

Codice articolo	
Confezione	Singola sottovuoto
Shelf-life	270 gg
Confezione per cartone	1 forma o 4/4
Confezione per strato	8
Strati per pallet	10