

REFINED CHEESES

NAME *aged cheese from sheep's milk*

PRODUCT *a straw-colored sheep's milk cheese with fine, regular holes, it has a sweet and savory flavor with very intense vegetable and fruity aromas*

APPEARANCE *cylindrical in shape, it has a hard, canestrated brown outer rind*

INGREDIENTS *fresh sheep's milk, salt, natural rennet*

ALLERGENS *milk and its by-products*

GMO *does not contain and is not derived from GMOs*

SIZE (variable weight) *from Kg 1,200 to 3,000*

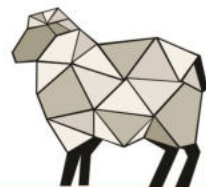
AGING *over 6 months*

REFINING *hand-salted and cellar-aged at 6-9°C*

PACKAGING *vacuum packed with vegetable paper for food*

MODE OF CONSERVATION *refrigerated at 4°C*

AVAILABILITY *year-round*



NUTRITIONAL FACT - AVERAGE VALUES PER 100G OF PRODUCT

Energy 1858 kJ / 449 - Fats 38,9g of which saturated fatty acids 2,1g

Carbohydrates 3,2g of which sugar 0g - Proteins 21,4g - Salt 3,8g



BRIVIDO

INGREDIENTS *Fresh sheep's milk,
salt, natural rennet,
garlic, chili and parsley mix*



VINACCIA

INGREDIENTS *Fresh sheep's milk,
salt, natural rennet, organic wine marc*

