

Blu '61 wheel 2.3kg



Italy

A cheese made in Camalò de Povegliano, Treviso, Italy, since the beginning of the 1900s. Made from pasteurised cow's milk, with a soft and moist paste that tends to become creamier as it ages. It requires at least 3 months of ageing.

Code 723

Weight/Pc 2.3

Pcs/box 1

Brand LA CASEARIA CARPENEDO

%FAT/IDM 52%

Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.