



Taleggio fermier 1.8kg



Italy

A PDO cheese made from cow's milk. It has a soft and creamy paste and originates from the Lombardy region. It is aged for 40 days and once a week it is moistened with brine to limit the growth of fungi and create its characteristic yellow rind.

Code	3816
Weight/Pc	1.8
Pcs/box	2
Brand	LA CASEARIA CARPENEDO
%FAT/IDM	48%



Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.

