



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%

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Product sheet downloaded from the website www.iberconseil.es

If you would like more information, please contact us.

