

Cod.: 00363

BRIACACIO cow's

This cheese had not yet been presented and put on the market and had already received a prize at a National competition: in 2014 at INFINITI BLU where it received the QUALITY plate, in 2016 he has been the winner of EXCELLENCE plate.

It takes its name from the PANBRIACONE, a well-known Tuscan dessert produced by the Bonci family of Montevarchi in Val d'Arno (AR) who kindly granted us the use of their secret alcoholic bath and the raisins used in their precious dessert. From the study of the refiner and the advise of the master pastry chef came out this blue cow cheese aged under this bath.

It has a compact and soft structure, very humid and wet inside, since the wet penetrates easily as the cheese is impregnated by this pleasant nectar.

The flavor of this cheese is contrasted with the sweetness of the raisins soaked in the bagna, creating a truly surprising result that excites anyone who tastes it, calling it an "orgasmic" cheese.

Cheese to be enjoyed at the end of a meal, just instead of dessert, but we also like to call it a meditation cheese given its pleasantness as with some types of fine wine.

Category		
C	Cheese	Unità di misura / Unit of measurement / Unité de mesure: Kilo
	Refined Blue Cheese	Tipo di confezione / Package Type / Type d'emballage: Form wrapped with aluminium paper and vacuum-packed
Type of milk		
,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Cow	Peso per confezione / Weight per piece / Poids par pièce: approx. 3Kg
Milk treatment		Confezioni per collo / Pieces per box / Pièces par colis:
	Pasteurized milk	4 shapes
Availab		Conservazione / Storage conditions / Conservation: Refrigerate from 0°C to +4°C
	Almost always available	Mezzo di trasporto / Transportation / Transport:
Rennet		Refrigerated from 0°C to +4°C
	Animal	Durata del prodotto / Product life in sealed package / Dureé du produit emballé:
Edible crust		30 days
	Edible	Ordine minimo / Minimum order quantity / Commande minimum: 1 shape
Award-winning cheese		
	Awards	