



Viola Viola

Cod.: 10008

"PURPLE" - Goat cheese refined with blueberry and Sangiovese grapes

We thought of a cheese that, beyond refinement, wants to give an impactful chromatic effect, specifying that no synthetic coloring was mistreated for the refinement of this cheese.

Characterized in the rind by refinement with salt water and Sangiovese pomace powder and blueberry powder, tasting it, you can immediately perceive its sweetness in the mouth, which immediately leaves room for the high flavor, and a slight acidic and bitter sensation that accompany in the finale. There is also this rounded sensation of fatness in the mouth, with a good persistence, especially due to the animal characteristic, not invasive but present which changes if you eat the rind, obviously, it requires correct accompaniment with a wine that manages to be the right shoulder to balance his character.

The processing is similar to its more famous cousin, Taleggio DOP cheese, although both structurally and organoleptically it is very different given that it has a more compact texture, and above all a greater aromatic and flavor intensity, given that it is made with pasteurized whole goat's milk, coagulated at 34°C, the curd broken to the size of a hazelnut and dry salted, finally matured in environments at low temperatures with 92% humidity for a duration of approximately 60 days and rind washed with water and salt.

The paste inside is slightly chalky, white in color with the presence of rare and unevenly scattered holes.

The rind is edible, with a characteristic dark purple color due to the rind treatment.

At the national goat's cheese competition "All'Ombra della Madonnina" in Milan in 2022 he obtained the Superior Quality diploma.

Ingredients:

Pasteurized goat **MILK**, salt, rennet, crust treated with powdered Sangiovese grape skins and blueberries and blueberry liqueur.

Allergens: Milk and milk derivatives

Category:

Cheese, Refined, The specials

Milk:

Goat

Milk treatment:

Pasteurized milk

Availability:

Experimental, Limited/Rare, Occasional

Milk origin:

Italy

Unit of measurement:

Kilo

Package Type:

vacuum-packed

Weight per piece:

Approx. 0,9 kg

Pieces per box:

2 shapes

Storage conditions:

Refrigerate from 0°C to +4 °C

Transportation:

Refrigerated from 0°C to +4°C

Product life in sealed package:

about 30 days

Minimum order quantity:

1 shape

Average nutritional values

per 100g of product

Energetic value:	KJ 1214 - kcal 296
Fat	24g
of wich saturated fatty acid	16g
Carbohydrates	1.5g
of wich sugars	1.4g
Proteine	18g
Salt	2.3g