



## **Semi-salted artisanal butter**

This superior quality artisan butter is made exclusively from fresh, centrifuged cream made exclusively from Italian milk and the addition of whole Cervia sea salt. Excellent to eat raw on bread, used to cream first courses or on any preparation in the kitchen if you want to embellish the characteristics, spectacular for the preparation of desserts.

It has a straw colour in summer when the cows feed on grass, while it is slightly lighter in winter when they feed on hay. The aroma is pleasantly creamy and the taste unmistakable, delicate, obtained from the fermentation of the cream by selected ferments.