



Eco-Bio



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FORMAT - Servilleta. Totally hand made

MILK - Ecologically produced pasteurised goat's

MEASUREMENTS AND WEIGHT - 1100 g / 500 g*

CURING - 30 days

COMBINATIONS - White wine. Wood-aged

PASTE - Firm and semisoft

CRUST - Thin, smooth or with mould, grey splattered with green and white stains

TEXTURE - Compact, matt white

SMELL - Aromatic lactic, sweet cereal

FLAVOUR - Slight sweetness associated with a pleasant acidity and just the right salt balance

*400-500 g. 4 units. - 1100 g.- 2 units.



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