



Truffle



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TRUFFLE

FORMAT - Servilleta. Totally hand made

MILK - Pasteurised sheep's

MEASUREMENTS AND WEIGHT - 500 g - 1100 g *

CURING - 20 days

COMBINATIONS - Barrel-fermented Cava-Champagne

PASTE - Hand-compacted. Firm and semisoft, with truffle shavings

CRUST - Very thin with truffle stains

TEXTURE - Firm and semisoft, small mechanical eyes

SMELL - Soft lactic, spiced, balanced sweet spiciness
and merged with the truffle

FLAVOUR - Aromatic acidity, reminiscent of dried fruits and nuts.
Subtle finish of black truffle

*500 g. 4 units. - 1200 g.- 2 units



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