



Ubriaco Brillo al vino rosso



Category: Cheeses

Subcategory: Cow milk cheeses

Price: Gbp 6,84

Remarks: Whole cheese 0,35 approx

Weight with packaging: 0,45 Kg



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Description: Ageing: 3 weeks

The word "ubriaco" in Italian means drunk, it is therefore easy to understand that the Venetian "ubriachi" Cheese category gets its name from the treatment that it is put through; in fact the cheeses are immersed for some days in red wine. This process gets its origins from the necessity to preserve the cheeses from parasites, in fact many years ago the cheese makers rubbed the rinds with wine or dregs of pressed grapes. As this cheese is immersed in wine, it is more delicate and less intense with respect to other ubriachi, that are immersed in dregs of pressed grapes.

PRODUCTION AREA: Veneto

CHARACTERISTICS

MILK:

Cow, full fat, raw, or pasteurised.

ASPECT AND CONSISTANCY:

Ivory coloured, compact, elastic with sparse holes/eyes. Violet coloured rind.

TASTE:

Intense, sweet, with fruity notes of wine.