

Caseificio dell'Alta Langa La Tur

With a soft and very light paste enclosed inside wrinkly, creamy rind, this cheese, obtained through the slow maturation of three milks gives rise to a delicate handmade curd. Characterized by a delightful sweetness, with sensations of butter and cream, the flavor profile is accompanied by a pleasant lactic tang and yeasty aromas.

Product Details



