BLU CORA goat milk

BLU CORA. A sensory masterpiece with blue-green veins, this goat milk blue cheese seduces with its compact texture and bold character. An intense tasting experience for refined palates.

Storage: 0° to +4°C Shelf-life: 35 days from shipment

Sales Unit: 1 wheel Variable Weight (1 Pc X 5 KG) Code: 360BC Package: 1 pc

Aging: 60 gg

BLU MONT CENIS cow milk

Mountain milk, artisanal salting and patient aging up to 90 days create unique green-blue veining. The intense and complex flavor conquers true connoisseurs of fine cheeses.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment

Sales Unit: 1 wheel Variable Weight (1 Pc X 2.5 KG) Code: 201BM Package: 1 pc

Aging: 60 gg

BLU MONTIS cow milk

Premium blue cheese aged for up to ninety days. The patient maturation develops intense flavors and complex aromas, creating a refined tasting experience for connoisseurs.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment

Unit of Sale: 1 Variable Weight form (1 Pc X 1.6 KG) Code: 201MONTIS Package: 2 pcs

Aging: 60 gg

VERDE DI PECORA sheep milk

SHEEP GREEN This blue-veined cheese expresses the most genuine cheesemaking tradition through intense and unmistakable aromas. The compact, buttery, and melt-in-your-mouth paste encapsulates the strong character of sheep milk, offering a unique and memorable tasting experience.

Storage: 0° to +4°C Shelf-life: 35 days from the shipment

Sales Unit: 1 form Variable Weight (1 Pc X 2.5 KG) Code: 555VERPEC Package: 1 pc

Aging: 60 gg