



Tur (La)

La Tur, containing equal parts of cow, sheep and goat milk, is a delectable cheese!

For more details on this cheese, we invite you to consult the French form.




CHARACTERISTICS


Paste	Soft
Intensity	Mild
Milk Origin	Cow, Goat and Ewe
Milk Treatment	Pasteurized
Country	Italy
Region	Piémont
Details	N/A
Producer	Caseificio dell'Alta Langa
Fat	25%
Minimum Refinement	15 day(s)
Family	Natural rind soft cheese
Manufacturing Mode	Handicraft production
Particularities	Private importation, by plane
Aspect	N/A
Taste	N/A

PAIRING

White Wine

 **Delicate and light**
Chablis, Chardonnay, Sauvignon

Red Wine

 **Fruity and medium-bodied**
Mercury, Pinot noir

Beer

 **Fruitée Mordante**
Gueuze, Fruit Beer

Other Pairing

Rosé wine with character

SIMILAR PRODUCTS

- » Nocciolo (II) (en)
- » Brunet (en)