



Nocciolo (Il)

The Nocciolo is a small mouthful of pleasure.

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 | N/A% |
| Minimum Refinement | 2 week(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
Tariquet, Gewurztraminer

Red Wine



Fruity and light

Beer



Ambrée Amère
Stout, Abbey Dubbel

SIMILAR PRODUCTS

» Tur (La) (en)