



Mozzarella di bufala Campana, A.O.P.

Mozzarella di bufala Campana is a fresh cheese that deserves to be simply savored with oil, tomatoes and basil.

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



CHARACTERISTICS

Paste	Fresh and Spun
Intensity	Mild
Milk Origin	Buffalo
Milk Treatment	Pasteurized
Country	Italy
Region	Campanie
Details	N/A
Producer	N/A
Fat	26%
Minimum Refinement	N/A
Family	Spun cheese
Manufacturing Mode	Handicraft production
Particularities	Private importation, by plane
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Delicate and light
Corvo, Frascati

Red Wine



Fruity and light
Bardolino, Valpolicella

Beer



Blonde Ronde
Beer with flowers, Blond Abbey

Other Pairing

Champagne, Sparkling Wines

SIMILAR PRODUCTS

- » Mozzarella fraîche (Mozzarina, Mozzarella Galbani et autres) (en)
- » Burrata (en)