

Moliterno aux truffes

The Moliterno aux truffes is a sheep milk cheese that contains black truffles: a happy combination!

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



Paste	Firm
Intensity	Moderate
Milk Origin	Ewe
Milk Treatment	Raw
Country	Italy
Region	Sardaigne and Sicile
Details	N/A
Producer	La Rustichella
Fat	32%
Minimum Refinement	6 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	N/A
Particularities	N/A
Aspect N/A	
Taste N/A	

PAIRING

White Wine



Aromatic and mellow Soave

Red Wine



Aromatic and suppleBarolo, Barbaresco, Brunello di
Montalcino

Beer



Rousse Mordante Rouge des Flandres

SIMILAR PRODUCTS

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