



- AURICCHIO Provolone Stravecchio
- Type: Semi hard cheese.
- Age: Very slow maturing for a period of 14 months.
- Texture: Compact and medium firm.
- Colour: Straw yellow.
- Flavour: Extra sharp
- Made from cow's milk.
- Easily recognizable from its brown-coloured rind which gives distinction and authority to this true king of the table.
- Ideal on Hors d'oeuvres, grated on pasta, served with a meat dish or as flakes on fresh carpaccio. It is the perfect accompaniment for any cheese platter or even enjoy it on its own.



Provolone Stravecchio Affettato
10kg x (2x5kg) - AURSTRAVAFET



Provolone Stravecchio Zuccotto
30kg x 1 - AURSTRAVZUCC



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