



Fatto a mano. Da sempre.

- AURICCHIO Provolone Dolce is Italy's No 1 Provolone.
- Type: Semi hard cheese.
- Aged: 4 months.
- Texture: smooth.
- Colour: Pale yellow.
- Flavour: mild, milky and slightly sweet.
- Made from pasteurized cow's milk.
- Produced in the Po valley region.
- Available in 100g slices for your convenience.
- Moulded by hand, no matter the size shape or form.
- Ideal as a cooking ingredient, especially on pizza, melted on meat and chicken dishes, sliced in sandwich or cut into chunks and eat it on its own.



PROVOLONE DOLCE



Provolone Dolce (Mild)
5kg x 2 - AURDOL5KG



Provolone Dolce (Mild) Salame
(No wax) 6kg x 2 - AURDOL6KG



Provolone Dolce Slices
100g x 10 -
AURDOLSLIC100G



Provolone Dolce (Mild) Salame
20kg x 1 - AURDOL20



Provolone Dolce (Mild) Salame
10kg x 1 - AURDOL10



Provolone Dolce (Mild)
200g x 24 - AURDOL200GX24



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