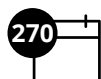


RÒCH, TOUGH BUT SWEET

A mountain cheese
covered with caramel

Ròch is a new creation from Caseificio Rosso: a semi-hard cheese made from cow's milk, with a compact brown paste whose rind is treated with caramel. The result is an enveloping combination of roughness and sweetness, with a delicate and fragrant flavor.



Roch cheeses are aged for a minimum period of 120 days



The **ingredients** are pasteurized milk, salt, rennet, lactic ferments



The **flavor** is delicate and fragrant



Cylindrical. Diameter 30 cm, height is about 9 cm, average weight is about 5.70 kg