MARCO BERNINI

Category: Dairy products
business description: Marco Bernini is a true artist of cheese-making and ageing of cheese. In his farmyard, equipped with laboratory and ripening rooms, he produces more than 70 types of cheese thanks to his knowledge of moulds, lactic acids and lactic curd. He produces several very special cheeses, such as the Toma a Moj that uses a specialty from Casalnoceto (namely the apples soaked in a mixture of light wine and vinegar), the Fil Rouge, a mozzarella which on the third day is re-spun in water with 3% red spices obtaining a cheese with a spun paste and a smoky scent that is totally natural and the Vacca di Feta, similar to Greek Feta but made with cow milk. To set the brine, Marco Bernini has devised a special production technique with ageing in cocoa and yellow flour. Panbirra, namely the reinterpretation of solidified beer, is the result of daring experimentation that includes the production of bread as if you were producing beer, so with the malting of flour in the oven; it is excellent for several days, easy to digest and has a particular bitter aftertaste.
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