VALSANA

Date of creation: 12 Nov 2026, 08:25:54

PROVOLONE DEL MONACO DOP

CODE	25220
COUNTRY OF ORIGIN	Italy, Campania
TYPE OF MILK	Raw milk, Cow's milk
WEIGHT	5 kg approx

A raw milk caciocavallo, with no head

DESCRIPTION	Raw cow's milk
APPAERANCE	It is a Caciocavallo with no head. The rind is smooth and hard and its colour is grey to brown. The paste is compact, creamy and elastic. The colour of the paste is white. Few cracks might exist throughout the paste
TASTE	Vaguely spicy, with an intense and aromatic smell taste
MATURING	At least 6 months
OUR SELECTION	Produced in Campania with raw cow's milk and aged for at least 6 months by Enzo Recco, a passonate 'affineur' whosearches for the best pasta filata cheeses to let them mature in his cellars, in Formia (Lazio)
SUGGESTIONS	Excellent as an appetizer or to be used in the creation of first courses such as Neapolitan-style pasta and potatoes

© VALSANA S.R.L. - Via degli Olmi 16 - 31010 Godega di Sant'Urbano (TV)
This document has only an informative purpose and does not represent the technical sheet of the product