

# TALEGGIO DOP VALSASSINA



<b>CODE</b>	20952
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	2 kg approx

A soft and delicate version of Taleggio

<b>DESCRIPTION</b>	Washed rind cheese produced whole pasteurised cow's milk
<b>APPEARANCE</b>	The rind is smooth, soft, thin and pinkish; the cheese is soft and creamy, white in colour and without holes
<b>TASTE</b>	Sweet and slightly sapid, with pleasant notes of cellar and undergrowth; the slightly lower maturing gives a more delicate taste
<b>MATURING</b>	At least 7 weeks
<b>PRODUCER</b>	Carozzi Formaggi - Pasturo (LC) - Lombardy
<b>OUR SELECTION</b>	This is a delicate Taleggio, milky and very creamy, different to the rest
<b>CURIOSITY</b>	Taleggio is a cheese of ancient origins, perhaps it was made before the X century; it was born with the need to preserve milk that exceeded family consumption, and once aged in caves or cellars, it was traded or marketed
<b>SUGGESTIONS</b>	Perfect as a second dish or at the end of the meal, it is very well suited for use in the kitchen; ideal for those who do not like strong flavours