

TALEGGIO DOP VALSASSINA



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

A soft and delicate version of Taleggio

DESCRIPTION	Washed rind cheese produced whole pasteurised cow's milk
APPEARANCE	The rind is smooth, soft, thin and pinkish; the cheese is soft and creamy, white in colour and without holes
TASTE	Sweet and slightly sapid, with pleasant notes of cellar and undergrowth; the slightly lower maturing gives a more delicate taste
MATURING	At least 7 weeks
PRODUCER	Carozzi Formaggi - Pasturo (LC) - Lombardy
OUR SELECTION	This is a delicate Taleggio, milky and very creamy, different to the rest
CURIOSITY	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
SUGGESTIONS	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