

## SALVA CREMASCO



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|--------------------------|-----------------|
| <b>CODE</b>              | 20960           |
| <b>COUNTRY OF ORIGIN</b> | Italy, Lombardy |
| <b>TYPE OF MILK</b>      | Cow's milk      |
| <b>WEIGHT</b>            | 3 kg approx     |

Full cream cow's milk cheese with washed rind

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|---------------------|---|
| <b>RAW MATERIAL</b> | Pasteurized cow's milk  |
| <b>APPEARANCE</b>   | The rind is hard and its color is reddish. The paste is dry, with no eyes, compact, crumbly and its color is straw-white  |
| <b>TASTE</b>        | The taste is dolce, delicate and round. The aftertaste is round, long, nutty, with hints of forest mushrooms and wood cellar  |
| <b>MATURING</b>     | At least 2 months   |
| <b>PRODUCER</b>     | Carozzi Formaggi - Pasturo (LC) - Lombardy  |
| <b>CURIOSITY</b>    | Once upon a time this cheese was produced in the month of May to use the milk surplus of that period of the year. That, over the years, became vital to the economies of the local dairies. This is the reason the cheese got the name Salva which means save. The production zone is in the area of Brescia, Bergamo and Cremona |
| <b>SUGGESTIONS</b>  | This cheese must be eaten at room temperature   |