CACIOCAVALLO PODOLICO FROM BASILICATA

**CODE** 25222

**COUNTRY OF ORIGIN** Italy, Basilicata

**TYPE OF MILK** Raw Cow’s milk

**WEIGHT** 1,8 kg approx

A Slow Food Presidia, produced with raw cow milk, 100% from Podolica breed

**RAW MATERIAL** Raw cow’s milk from Podolica race

**APPEARANCE** The color of the rind is golden to straw yellow while the rind is smooth and thin; the color of the paste is straw yellow with few cracks, signs of the stretching curd techniques

**TASTE** Savory, piccante with hints of fermentation

**MATURING** At least 6 months

**PRODUCER** Nicola Pessolani - Abriola (PZ) - Basilicata

**OUR SELECTION** Nicola Pessolani is the sole producer of this Slow Food Presidia cheese. The Presidia was born thanks to Anfosc, an association of producers that is working to bring back the methods of the Podolican cheeses. The aim of Presidia is to pass the right incentives to people to start breeding the Podolica race again. Nicola works in his biologic farm in Abriola (PZ) only with the milk of Podolica race.

**CURIOSITY** Podolica breed comes from Podolia, an Ukraine region. It was introduced in Italy with the barbarian invasions. In the ancient times the race was well distributed in Italy. Now it is the opposite because it produces a low quantity of milk (however of high quality) and is considered as a difficult race to breed: it cannot be farmed in extensive stables, since it needs to pasture freely. It produces 1,700 lts of milk for every cycle, about 5-10 lts per day. The milk is rich of fat and proteins, really good for cheese production. Due to the pastures rich in wild herbs the cheeses produced by the milk of this race are complex in flavour and rich in aroma.