

## CACIOTTA AGRICANSIGLIO



CODE	30100
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	600g approx

Classical fresh caciotta cheese

DESCRIPTION	Pasteurized whole cow's milk
APPEARANCE	The paste is elastic with few small eyes across the paste
TASTE	The taste is round, smooth, creamy, milky and dolce and the aftertaste is creamy, pleasant and dolce
MATURING	At least 15 days
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
OUR SELECTION	All the breeders that give their milk are in an area of about 20 km from the main dairy. This is a very important fact that guarantees that the cheese produced belongs to that specific area
CURIOSITY	<p>In December 1938 the Caseificio Cooperativo del Consiglio, in Fregona (TV) was founded with the purpose of collecting milk from local breeders and transforming it into cheese for them.</p> <p>In 1991 this dairy merged Latteria Sociale Turnaria di Ogliano e Scomigo and the AGRIMONTANA COOPERATIVA DELLE PREALPI TREVIGIANE E DEL CANSIGLIO was founded.</p> <p>During the years the dairy has been renovated, and new machines have been installed, to be able to bear the brunt of working a superior amount of milk. During the year 2001 the Agrimontana dairy merged with the Caseificio Sociale Cooperativo di S. Martino di Colle Umberto, and on this occasion the name was altered to AGRICANSIGLIO. At the moment the 40 breeders give about 90-100 quintals of milk per day</p>
SUGGESTIONS	Eaten with any type of vegetables, but also very good with olives, pears, apples and grapes