

# CACIOTTA AL PEPERONCINO

## AGRICANSIGLIO



<b>CODE</b>	30576
<b>COUNTRY OF ORIGIN</b>	Italy, Veneto
<b>TYPE OF MILK</b>	Cow's milk
<b>WEIGHT</b>	600 g approx

A typical caciotta of Treviso area, spiced with peperoncino

<b>DESCRIPTION</b>	A typical caciotta of Treviso area, produced with whole cows milk and spiced with peperoncino
<b>APPEARANCE</b>	The rind is thin and its color is ivory. The paste is elastic, soft with very small eyes scattered across. Small pieces of peperoncino are scattered across too
<b>TASTE</b>	The taste is dolce, creamy, milky and round. The aftertaste is long, dolce and piccante due to the peperoncino at the end
<b>MATURING</b>	At least 12 days
<b>PRODUCER</b>	Latteria di Soligo - Farra di Soligo (TV) - Veneto
<b>OUR SELECTION</b>	All the milk used in the production is coming from the nearby area, from the farms within 20 km from the dairy. This is a very critical factor that maintains the characteristics of the cheese
<b>CURIOSITY</b>	In December 1938 the Caseificio Cooperativo del Cansiglio, in Fregona (TV) was founded with the purpose of collecting milk from local breeders and transforming it into cheese for them. In 1991 this dairy merged Latteria Sociale Turnaria di Ogliano e Scomigo and the AGRIMONTANA COOPERATIVA DELLE PREALPI TREVIGIANE E DEL CANSIGLIO was founded. 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 grimontana 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
<b>SUGGESTIONS</b>	A perfect ingredients for delicious sandwiches, very nice melt on steamed vegetables