

GROTTA DEL CAGLIERON - CHEESE

MATURED IN CAVES



CODE	30601
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Raw Cow's milk
WEIGHT	2,5 kg approx

Cheese aged for at least 60 days in natural caves Grotte del Caglieron

DESCRIPTION	Cheese produced with raw milk from Cansiglio and aged in the caves Grotte del Caglieron, in Fregona (TV)
APPEARANCE	The paste is straw yellow in colour, with medium to small eyes, elastic, humid and melty
TASTE	Intense aroma of cooked butter, yogurt, mineral notes, fermented notes and humid wood; the taste is sweet and slightly sour
MATURING	It is matured for at least 60 days in natural caves, called Grotte del Caglieron
PRODUCER	Latteria di Soligo - Farra di Soligo (TV) - Veneto
CURIOSITY	It takes its name from the caves where the cheese maturation takes place; Grotte del Caglieron are a natural place with a natural cave in the centre and other smaller caves around; the natural one was born thanks to the erosion of the Caron creek that even today flows over there, the other caves dates back the XVI century and were dig up to take the piera dolza, the sandstone used in the local houses; to sustain the cave some columns were left creating a breathtaking scenary
SUGGESTIONS	Perfect to finish a risotto