

CASTELMAGNO DOP FRESCO DI MONTAGNA



CODE	31030
COUNTRY OF ORIGIN	Italy, Piedmont
TYPE OF MILK	Raw Cow's milk
WEIGHT	5 kg approx

Piedmontese DOP mountain cheese, aged at least 2 months

DESCRIPTION	Cheese produced between October and June with raw cow's milk from cattle reared in the barn fed on hay; it is aged for at least 2 months
APPEARANCE	The rind is not very thick and wrinkled, light brown in colour. The paste is compact, ivory in colour, without eyes. Only a few wheels could develop natural blue veins with a such short aging
TASTE	Definitely fragrant, on the palate it is slightly savory, with marked lactic notes. If blue-veined it develops sweet notes, with hints of cellar and undergrowth
MATURING	Available at different maturing stages: 2-4 months, 4-6 months and over 6 months
PRODUCER	La Meiro - Castelmagno (CN) - Piedmont
OUR SELECTION	This cheese is aged by La Meiro, a family business founded by Giorgio Amedeo for the production and aging of Castelmagno DOP, both mountain and alpage production, the latter also Slow Food Presidium since 2005. Thanks to Giorgio, his son Andrea and all the herdsmen, this cheese has been preserved and valued for generations
CURIOSITY	The mountain Castelmagno is produced in the period between October and the end of June with the milk of cows in the stable fed with hay coming from the pastures of the production area; the use of silage is prohibited. Visually it is very easy to distinguish from the summer alpage production because the mountain product has the blue label, while the alpage summer product has the green label
SUGGESTIONS	Try it with fresh artichokes finely sliced and seasoned with a little salt and oil. Delicious in the preparation of first courses, especially gnocchi and risotto