

## VALTELLINA CASERA DOP



CODE	31142
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	8 kg circa

Cheese produced in Valtellina in Lombardy and seasoned over 70 days

**DESCRIPTION** Valtellina cheese with partially skimmed cow's milk

APPEARANCE The rind is smooth and golden, thin and compact. The semi-cooked, pressed and elastic

paste is characterized by a compact structure with a tendency of fine and diffused eye. The

colour varies from white to straw yellow, depending on the seasoning

**TASTE**Sweet, aromatic, with aftertaste of mushrooms and dried fruit, becomes more intense with

aging

**PRODUCER** Latteria di Chiuro - Chiuro (SO) - Lombardy

**CURIOSITY** The origins date back to 1500 when more breeders united their milk to carry out collective

processing in dairies and social events, implementing a form of saving and sharing of

moments of life

**SUGGESTIONS** The Valtellina Casera is one of the main ingredients of some typical Valtelline dishes, such as

pizzoccheri or sciàt

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