

VALTELLINA CASERA DOP STAGIONATO



CODE	31143
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	7 kg circa

Cheese produced in Valtellina in Lombardy and aged over 6 months

DESCRIPTION	Valtellina cheese with partially skimmed cow's milk
APPEARANCE	The crust 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 color 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