

# VALTELLINA CASERA DOP STAGIONATO



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

Cheese produced in Valtellina in Lombardy and aged over 6 months

<b>DESCRIPTION</b>	Valtellina cheese with partially skimmed cow's milk
<b>APPEARANCE</b>	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
<b>TASTE</b>	Sweet, aromatic, with aftertaste of mushrooms and dried fruit, becomes more intense with aging
<b>PRODUCER</b>	Latteria di Chiuro - Chiuro (SO) - Lombardy
<b>CURIOSITY</b>	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
<b>SUGGESTIONS</b>	The Valtellina Casera is one of the main ingredients of some typical Valtelline dishes, such as pizzoccheri or sciàt