

CANESTRATO DI MOLITERNO IGP



CODE	31410
COUNTRY OF ORIGIN **	Italy, Basilicata
TYPE OF MILK	Sheep's milk Goat's milk
WEIGHT	3 kg approx

**** ATTENTION: the origin of the raw material may be different**

A great Italian Canestrato

DESCRIPTION	A great Italian Canestrato produced with raw milk, mixed, sheep's and goat's
APPEARANCE	The rind is hard with the pattern of the basket (canestro) the cheese is made in. The paste is compact, its texture is grainy and its colour is ivory
TASTE	The taste is full to the palate, buttery, strong and herbal, while the aftertaste is long, buttery with strong hints of herbs and earthy notes from the natural cellars cheese has been matured in
MATURING	At least 6 months
PRODUCER	Azienda Agr. Santoro - Moliterno (PZ) - Basilicata
OUR SELECTION	A testimony on the dairy culture of the small center of Lucania was provided by Father Daniele Murno, who in his note on the sheep's cheese of Moliterno recalls that since the formation of the medieval village, the few inhabitants of Moliterno devoted themselves to sheep and dairy farming. Moliterno, with its characteristic 'fondaci', thus becomes the privileged place for cheese seasoning. Once the cheese was curdled, the housewives carried it to the 'fondaco', a ground floor warehouse, specially built for cheese, an environment divided into several places by large arches and the paving floor for the brine draining. The conservation consortium of Canestrato di Moliterno was born to protect and promote production in the area of origin.
CURIOSITY	The Canestrato di Moliterno can be put on sale at least 90 days after being commissioned, which 30 days are drying at the dairy and 60 days of seasoning in the characteristic 'foundations' of Moliterno
SUGGESTIONS	A perfect table cheese that calls for a great red wine. An ideal companion to dried figs, apricots and raisins. Amazing over pasta especially with sauces incorporating Mediterranean herbs and olive oil