

TALEGGIO DOP



CODE	30939
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Cow's milk
WEIGHT	2 kg approx

DOP cheese with soft paste and washed rind

DESCRIPTION

Cheese produced with whole pasteurized milk coming from cows bred in the DOP production area

APPEARANCE

It has a soft, light pinkish brown rind and can be furrowed by bluish-gray moulds; the paste is soft, slightly more compact inwards and straw yellow in colour

TASTE

Sweet and aromatic, persistent and slightly spicy with the progress of maturation

PRODUCER

Carena Angelo - Caselle Lurani (LO) - Lombardy

CURIOSITY

Caseificio Carena began its activity in 1924 with the production of typical cheeses from Lodi area (in Lombardy) thanks to the initiative of Angelo Carena. Angelo passes on his passion for cheeses to his children, who soon go to work in the dairy, extending the production to other cheeses typical of the Lombard tradition, including Taleggio. In 2003 the Panterone di Lodi, the flagship of the dairy, became a Slow Food Presidium. Today Angelo's grandchildren, the third generation of the Carena family, also work in the dairy and despite the innovation of the systems they maintain the typicality and craftsmanship of the cheeses, as did their grandfather Angelo

SUGGESTIONS

Typical table cheese that can become the protagonist of many dishes