

STRACHITUNT DOP VAL TALEGGIO



CODE	31105
COUNTRY OF ORIGIN	Italy, Lombardy
TYPE OF MILK	Raw Cow's milk
WEIGHT	5 kg approx

Typical blue cheese from Val Taleggio produced with whole cow's milk

DESCRIPTION	Raw whole cow's milk from a single milking from brown cows reared in Val Taleggio
APPEARANCE	The rind is wrinkled, yellow-orange in colour, tending to gray in the more seasoned product. The paste is between white and straw yellow, soft, creamy, characterized by green-bluish veins of the moulds present. There are small and irregular holes
TASTE	Herbaceous and soluble, it has a remarkable complexity of aromas, from lactic sensations to ripe fruit, with notes of cellar and undergrowth
MATURING	At least 75 days
PRODUCER	Latteria Sociale di Branzi Casearia - Val Brembana (BG) - Lombardy
OUR SELECTION	We have selected this DOP blue cheese for its production of important traditional and genuine, just like one made one time in Val Taleggio
CURIOSITY	The name of this cheese in Bergamo dialect means round stracchino to distinguish it from square stracchino, that is Taleggio which has a rather similar consistency. It looks like a variety of Gorgonzola which in the past, since the Middle Ages, was produced mainly in the mountains with cow's milk
SUGGESTIONS	We suggest tasting the natural product, perhaps with breadsticks for an aperitif. Alternatively, it is a great product to use for creaming a winter risotto