

# STRACCHINO ALL'ANTICA DELLE VALLI OROBICHE



<b>CODE</b>	31093
<b>COUNTRY OF ORIGIN</b>	Italy, Lombardy
<b>TYPE OF MILK</b>	Raw Cow's milk
<b>WEIGHT</b>	2 kg approx

Lombard Slow Food Presidium produced with raw milk and aged in the cellar

<b>DESCRIPTION</b>	Stracchino produced with raw whole cow's milk from cows reared in the Orobiche Alps
<b>APPEARANCE</b>	The rind is wrinkled and with the possible presence of mould, it has the typical orange colour of washed rind cheeses; the paste is straw yellow and the texture is soft, the texture is chakly at the heart and creamy under the rind
<b>TASTE</b>	Initially sweet, it has a slightly herbaceous aftertaste and intense notes of cooked butter, yeast, cellar and undergrowth
<b>MATURING</b>	At least 30 days
<b>PRODUCER</b>	Latteria Sociale di Branzi Casearia - Val Brembana (BG) - Lombardy
<b>CURIOSITY</b>	The name 'stracchino' seems to derive from the dialect word 'stracch', that means tired, which referred to that cheese that was once produced in the moments of stop along the times of transhumance; minimum maturation of 30 days
<b>SUGGESTIONS</b>	To be tasted on its own