

STRACCHINO ALL'ANTICA DELLE VALLI OROBICHE



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

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

DESCRIPTION	Stracchino produced with raw whole cow's milk from cows reared in the Orobiche Alps
APPEARANCE	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
TASTE	Initially sweet, it has a slightly herbaceous aftertaste and intense notes of cooked butter, yeast, cellar and undergrowth
MATURING	At least 30 days
PRODUCER	Latteria Sociale di Branzi Casearia - Val Brembana (BG) - Lombardy
CURIOSITY	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
SUGGESTIONS	To be tasted on its own