

CASTELMAGNO DOP ALPAGE



CODE 31029M23

COUNTRY OF ORIGIN Italy, Piedmont

TYPE OF MILK Cow's milk

WEIGHT 4,5 kg circa

Castelmagno d'alpeggio DOP, Slow Food Presidium

DESCRIPTION

Cheese produced between June and October with raw cow's milk from cows reared in the summer alpage, fed on pasture

APPEARANCE

The paste is straw-coloured, grainy but pleasantly soluble. With the aging it develops a very evident and creamy under-rind and sometimes pleasant natural ble veins: a rare and valuable feature that gives the cheese pleasant aromatic sensations

TASTE

Sapid, with marked but pleasant floral sensations. The under-rind has a stronger and more decisive taste while the aromatic sensations prevail in the heart

PRODUCER

La Meiro - Castelmagno (CN) - Piedmont

OUR SELECTION

This cheese is aged by La Meiro, a family business founded by Giorgio Amedeo for the production and aging of Castelmagno DOP, both mountain and alpage production, the latter also Slow Food Presidium since 2005. Thanks to Giorgio, his son Andrea and all the herdsmen, this cheese

CURIOSITY

Not everyone knows that Castelmagno belongs to the category of spontaneous blue cheeses. It means that the development of mould takes place without inductions: the imperfect manual pressing and the humid curing environment allow the proliferation of the typical and precious marbling of Castelmagno. In the other blue cheeses such as Gorgonzola or Roquefort, however, *Penicillium Roqueforti* is added to favour the development of moulds

SUGGESTIONS

Perfect to enrich a risotto or gnocchi, with a bit of milk to create a cream for ravioli or even in the filling. To try also with chestnut honey