

CACIOCAVALLO PASCOLINO



CODE	25208
COUNTRY OF ORIGIN	Italy, Campania
TYPE OF MILK	Cow's milk
WEIGHT	2,4 kg

Small caciocavallo aged for at least 30 days

DESCRIPTION	Whole pasteurized cow's milk from diverse breeds such as Brown Swiss, Holstein Friesian, Jersey, Pinzgauer, and Black Slavonian
APPEARANCE	Typical pear shape with a small head. The color of the paste is golden straw-yellow, thanks to the pasture feeding and the high beta-carotene content of the fresh grass
TASTE	It offers hints of fresh grass, pasture, cooked butter, and toasted fruit
MATURING	At least 50 days
PRODUCER	Caseificio D&D - Calitri (AV) - Campania
OUR SELECTION	The D&D Dairy exclusively processes milk from local cows, raised in the heart of Irpinia and Lucania, preserving all the authenticity and flavor through a slow and natural aging process in ancient caves
CURIOSITY	The milk used comes exclusively from 16 small farms located in the Piana di Volturara Irpina (AV), where the animals graze for 9 months of the year and are fed with hay produced on the farm for the remaining months
SUGGESTIONS	This cheese can be grated over fresh pasta dishes, but it can also be served with red fruit jams or "impiccato": in this case, it is hung above a burning brazier and allowed to melt slowly. It is excellent spread on bread right in front of the guests