

CACIOTTA D'ALPEGGIO



CODE	30412
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	700 g approx

Semi-cooked alpine caciotta cheese produced with milk collected from 10 dairies

DESCRIPTION	It is produced with whole pasteurised cow's milk from the Lessini Mountains
APPEARANCE	It has a thin, smooth rind and an intense straw yellow colour; the paste is smooth, straw yellow in colour and has a buttery consistency
TASTE	Sweet and moderately delicate, with lactic notes of cooked butter and light floral hints
MATURING	At least 10 days
PRODUCER	Caseificio Dalla Valentina - Velo Veronese (VR) - Veneto
OUR SELECTION	Lessinia, in the upper area of Verona, is still one of those territories where there is a large presence of mountain pastures and dairy farms. It is precisely in this area that the 10 Malghe project by Caseificio Dalla Valentina came to life: milk from pasture-fed cows collected daily from ten dairies located between 1,300 and 1,600 metres above sea level in the Lessinia Regional Park, enhanced in a collection of cheeses produced only from the beginning of June to the end of September
CURIOSITY	In the pastures of Lessinia, 137 wild species belonging to 29 different families (57% of mountain flora) have been identified, whose aromatic substances are transferred to milk and therefore to cheese, thanks to the solubility of plant compounds in milk fats