

10 MALGHE FRESCO



CODE	30413
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	9 kg approx

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

DESCRIPTION

Cheese made with pasteurized whole cow's milk from mountain pastures, collected in the Lessini Mountains, not far from Verona

APPEARANCE

The rind is slightly wrinkled and deep yellow in colour; the cheese is fatty, pale straw yellow in colour with scattered small eyes

TASTE

Sweet and melt-in-the-mouth, with surprising spicy notes of saffron accompanied by hints of pasture that become increasingly pronounced as the cheese matures

MATURING

At least 25 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