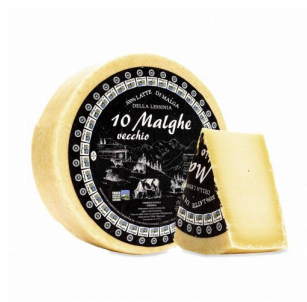


10 MALGHE VECCHIO



CODE	30417
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	9 kg approx

Semi-cooked cheese made with mountain milk, aged for 14 months

DESCRIPTION

Cheese produced with partially skimmed and thermised cow's milk collected during the summer months from 10 mountain dairies in the Lessini Mountains, in Verona area

APPEARANCE

The paste is moderately hard and compact, deep yellow in colour with widespread small eyes

TASTE

Pleasantly savoury and aromatic, with notes of dried fruit and exotic fruit

MATURING

at least 10 months

PRODUCER

Caseificio Dalla Valentina - Velo Veronese (VR) - Veneto

OUR SELECTION

The Dalla Valentina dairy, located on the foot of the Lessinia Natural Park in northern Verona, processes milk from about twenty local farms throughout the year, managing the daily milk collection round. From June to September, it also produces alpine cheeses with milk collected from 10 mountain dairies located between 1,300 and 1,600 metres above sea level, giving rise to the '10 Malghe' project

CURIOSITY

In the pastures of Lessinia, 137 wild species have been identified, whose aromatic substances are transferred to milk and then to cheese.