

10 MALGHE MEZZANO



CODE	30418
COUNTRY OF ORIGIN	Italy, Veneto
TYPE OF MILK	Cow's milk
WEIGHT	9 kg approx

Semi-hard cheese with a semi-cooked paste, made from alpine milk

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; aged for at least 4 months

APPEARANCE

The cheese has a firm paste, with yellow colour of varying intensity and small eyes; as it matures, it develops a slightly grainy texture, with the presence of tyrosine crystals

TASTE

Fragrant, rich and with slightly spicy sensations

MATURING

at least 4 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