

# Taleggio DOP



## Source

- Lombardia
- Piemonte
- Veneto

## Type of milk

- Cow

## Brands



Its name and history go back to the mountains between Lecco and Bergamo where the Val Taleggio lies. Like Gorgonzola, a close relation (until a few decades ago there were both generically called 'stracchino'), Taleggio DOP is an uncooked paste which is subsequently baked in special rooms at between 20° and 30° C to eliminate the excess serum. Ripening takes place in natural caves such as those in the Valsassina that have been famous since the eighteenth century for their natural suitability for refining cheeses.

## Organoleptic characteristics

**Aspect and texture:** soft, yielding, ivory or yellow paste, more melting towards the edges with few holes. Damp reddish rind

**Taste:** very intense and penetrating

**Serving suggestions:** Red wines. Green tomato chutney, rose conserve. Fresh fruit (Williams pears). Soft bread or rolls

## Technical characteristics

**Milk:** full fat, raw or pasteurised, cow's milk

**Production method:** artisan

**Paste:** uncooked, not pressed

**Salting:** dry

**Ripening:** at least 40 days

**Production period:** throughout the year



Allevatore di Formaggi

**Fats:** 48% F-dm

**Weight:** 1.7-2.2 kg

**Dimensions:** 20-25 x 20-25 cm diameter, h. 5-10 cm

**Producers:** dairies belonging to the Taleggio production Consortium

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.