

Quartirolo Lombardo DOP



‘Quartirolo’ literally means ‘made with the fourth grass’ – grass grown after the third hay cutting at the beginning of the autumn. Quartirolo was awarded with denomination of protected origin (DOP) status in 1993 and is a close relation of ‘Taleggio’ and the differences between the two cheeses are mainly due to the skimming of the milk. The Quartirolo version that is currently called ‘mature’ is ripened for at least 40 days and its appearance is very similar to Taleggio. However, today, the fresh or ‘soft paste’ version is better known to the public due to its low fat content.

Organoleptic characteristics

Aspect and texture: compact, ivory paste, with no rind a very few holes. The ripened version has a more melting paste on the edges and a reddish rind

Taste: fresh and sharp with more aromatic flavours when ripened

Serving suggestions: White wines and beer. Green tomato chutney, aubergine preserve. Fresh fruit (Williams pears). Soft bread and rolls.

Technical characteristics

Milk: skimmed, raw or pasteurised, cow’s milk

Production method: artisan and industrial

Paste: uncooked, not pressed

Salting: dry

Source

- Lombardia

Type of milk

- Cow

Brands





Allevatore di Formaggi

Ripening: at least 30 days

Production period: throughout the year

Fats: 30% F-Dm

Weight: k1.5-3.5 g

Dimensions: base 18 x 22 x 18-22 cm, h. 4-8 cm

Producers: dairies in the seven Lombardy provinces

Whole cheese code: n.d.

Cutted cheese code: n.d.