

Casciotta di Urbino DOP



We are told that even the great Michelangelo was an admirer of the famous Urbino Caciotta, to the extent that he rented out various fields in Urbania in order to ensure himself a constant supply! The 'Urbino Casciotta' [pronounced according to the local dialect rather than the more usual 'caciotta'] was awarded denomination of protected origin (DOP – denominazione di origine protetta) status in 1982 as a unique example amongst the many central Italian caciottas. It is produced by blending 70% sheep's milk with 30% cow's milk.

Organoleptic characteristics

Aspect and texture: soft, compact yellow paste with occasional holes. The forms are dipped in paraffin to prevent dehydration

Taste: sweet and fresh with traces of sheep's milk

Serving suggestions: White wines. Green tomato chutney. Tuscan unsalted bread

Technical characteristics

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

Production method: artisan and industrial

Paste: cooked, pressed

Salting: dry

Ripening: at least twenty days

Production period: throughout the year

Source

- Marche

Type of milk

- Cow
- Sheep

Brands





Allevatore di Formaggi

Fats: 45 % F-Dm

Weight: 0.8-1.2kg

Dimensions: 12-16 cm diameter, h. 5-7cm

Producers: dairies belonging to the Urbino Casciotta production Consortium

Whole cheese code: n.d.

Cutted cheese code: n.d.