

# Caciocavallo Silano DOP



Within the vast and somewhat generic production of 'Caciocavallo' or 'Provoloni' in southern Italy, the Silano variety represents a denomination of protected origin product since 1993. Despite its name, it is not exclusively produced on the Sila but in five other regions of southern Italy or, rather, in the districts carefully specified by the regulations. An important characteristic of Silano Caciocavallo is the handmade paste that results in perfect softness whilst, in contrast, machine made paste tends to be 'rubbery'.

## Organoleptic characteristics

**Aspect and texture:** compact, elastic, pale yellow paste with few holes

**Taste:** intense, characteristic, piquant when ripened

**Serving suggestions:** white and red wines, lagers. Red tomato preserve, hot green tomato preserve. 'Ciabatta' bread.

## Technical characteristics

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

**Production method:** artisan

**Paste:** stringy

**Salting:** in brine

**Ripening:** at least 15 days

**Production period:** annual

**Fats:** 38 % F-Dm

## Source

- Basilicata
- Calabria
- Campania
- Molise
- Puglia

## Type of milk

- Cow

## Brands





Formaggi per Tradizione

**Weight:** 1-2, 5kg

**Dimensions:** 10-15 cm diameter

**Producers:** dairies in the municipalities of southern Italy listed by the regulatory body