

Caciocavallo Silano DOP



Source

- Basilicata
- Calabria
- Campania
- Molise
- Puglia

Type of milk

- Cow

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'.

Brands



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



Allevatore di Formaggi

Weight: 1-2, 5kg

Dimensions: 10-15 cm diameter

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

Whole cheese code: n.d.

Cutted cheese code: n.d.