

Casizolu



Source

- Sardegna

Type of milk

- Cow

Production of Caciocavallo has only fairly recently started in Sardinia as this is a country traditionally occupied exclusively with sheep raising and the production of sheep's cheese. Some areas in the north and centre of the island are now permitting cattle grazing and, as a consequence, the production of this stringy paste cheese has also begun. Production of Caciocavallo has only fairly recently started in Sardinia as this is a country traditionally occupied exclusively with sheep raising and the production of sheep's cheese. Some areas in the north and centre of the island are now permitting cattle grazing and, as a consequence, the production of this stringy paste cheese has also begun.

Organoleptic characteristics

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

Taste: intense, characteristic, stronger and more piquant when ripened

Serving suggestions: Red or white wines, lagers. Red tomato preserve, hot green tomato chutney. 'Ciabatta' bread

Technical characteristics

Milk: full fat, raw, cow's milk

Production method: artisan

Paste: stringy

Salting: in brine

Ripening: at least 15 days



Formaggi per Tradizione

Production period: annual

Fats: 38 % F-Dm

Weight: 2-4 kg

Dimensions: 15-20 cm diameter

Producers: dairies from the Sassari area (Sardinia)