

Caciocavallo Barricato



Source

- Veneto

Type of milk

- Cow

A southern Italian cheese with a more distinctive initial flavour than that produced in the Veneto dairies where the raw materials for making 'drunk' cheeses are usually produced. The method of making cheeses 'drunk' in barriques of red wine marc is a Veneto tradition.

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Organoleptic characteristics

Aspect and texture: compact and elastic yellow paste. Purplish rind

Taste: very intense, piquant with clear fruity notes of wine

Serving suggestions: Aged red wines. Hot marrow preserve. Vin Santo or Marsala gelatine. Homemade bread.

Technical characteristics

Milk: skimmed, raw and pasteurised cow's milk

Production method: artisan

Paste: stringy

Salting: in brine

Ripening: 2 -6 months

Production period: autumn and winter

Fats: 40 % F-Dm



Allevatore di Formaggi

Weight: 2-4 kg

Dimensions: 15-20 cm diameter

Producers: dairies in the Treviso area

Whole cheese code: n.d.

Cutted cheese code: n.d.