

Canestrato Lucano



Source

- Basilicata

Type of milk

- Goat
- Sheep

Moliterno is, above all, an area where the cheeses produced higher up the mountains are brought together and ripened in the mountain valleys of the Agri River. Moliterno Sheep's cheese (or 'Incanestrato' due to the fact that the cheese forms are put to dry in baskets -canestri) has the exclusive characteristic of being produced by adding a small amount of goat's milk to that of the sheep, giving it a very distinctive taste.

This classical cheese form Basilicata region is produced higher up the mountains are brought together and ripened in the mountain valleys of the Agri River. Canestrato Lucano cheese (or 'Incanestrato' due to the fact that the cheese forms are put to dry in baskets -canestri in Italian) has the exclusive characteristic of being produced by adding a small amount of goat's milk to that of the sheep, giving it a very distinctive taste.

The milk used can be only sheep, according to the period of the year during which the sheep's production is in majority.

Organoleptic characteristics

Aspect and texture: compact, hard, more or less intense yellow paste according to the ripening period

Taste: intense, flavourful and distinctive

Serving suggestions: Red wines. Aromatic honey. Hot pear or quince chutney. Pasta without tomato sauces, homemade bread



Allevatore di Formaggi

Technical characteristics

Milk: full fat, raw, sheep and goat's milk

Production method: artisanal

Paste: pressed

Salting: dry

Ripening: at least sixty days

Production period: annual

Fats: 40% F-Dm

Weight: 3-5 kg

Dimensions: 20-25 cm diameter, h. 10-15 cm

Producers: dairies from the Agri valley

Whole cheese code: n.d.

Cutted cheese code: n.d.