

# Caciocavallo fiaschetta affumicata



## Source

- Puglia

## Type of milk

- Cow

Classic cheese from Puglia region, characterized by the unmistakable semi-hard and dark brown paste and structure.

## Organoleptic characteristics

**Aspect and texture:** Rind is smooth, thin, brown

**Taste:** delicate up to three months, spicy three to twelve months

**Serving suggestions:** Bodied red wines, vegetables and pickles

## Technical characteristics

**Milk:** cow's and pasteurized

**Production method:** spun dough

**Paste:** half hard

**Salting:** dry

**Ripening:** 3 - 12 months

**Production period:** all over the year

**Fats:** 44% Mgss

**Weight:** about kg 2,5

**Dimensions:** cm 20 x cm 15

**Producers:** Farmers from Puglia

**Whole cheese code:** n.d.

**Cutted cheese code:** n.d.