

TALEGGIO DOP A LATTE CRUDO



Soft cheese from ancient origins whose name derives from the homonymous Bergamo valley where it was born and where it is still produced today, salted by hand and seasoned in pine crates

Source

- Lombardia

Type of milk

- Cow

Brands



Organoleptic characteristics

Aspect and texture: thin rind, soft pink color. Dark dough in the undercut, more consistent, friable at the center

Taste: Sweet, buttery and very aromatic taste in seasoned product

Serving suggestions: delicate structure red wines

Technical characteristics

Milk: Raw cow's milk, salt, rennet

Production method: uncooked, artisanal

Paste: uncooked

Salting: dry

Ripening: minimum 45 days

Production period: annual

Fats: 26% Mgss

Weight: 1,8 kg about

Dimensions: d. 19 cm, h. 3 cm

Producers: cheesemaker from Val Taleggio



Allevatore di Formaggi

Whole cheese code: 1017134

Cuttet cheese code: n.d.