Provolone Mandarone Vernengo +36 mesi



Description

Provolone, a stretched-curd cheese typical of Southern Italy, was introduced to Lombardy in the first half of the 19th century by Neapolitan cheesemakers. Today, it is considered a traditional product in Lombardy, Emilia, Veneto, and Trentino. It is produced in a wide variety of shapes: the largest and most suitable for aging are the "mandarone" (shaped like a large mandarin) and the "pancettone," which, weighing over 100 kg, is the largest cheese in Italy and perhaps the world. It is also consumed fresh, but its most interesting characteristics develop after a long aging process in special environments, which can last up to a year or more. [guffanti_pdf_button]

Technical specifications

- **Milk:** cow's, raw, whole
- **Processing:** artisanal and industrial
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum one month
- **Production:** all year round
- **Fat:** 44% Mgss
- **Weight:** 5 to 100 kg
- **Dimensions:** variables
- **Producers:** dairies of the Po Valley
- **Whole Cheese Code:** 1113610 - 1113612