



Allevatore di Formaggi

Valtellina Casera DOP



Description

This cheese belongs to the large family of Venetian dairy cheeses. It is well-suited to aging, which can last well over a year, and is at its best after 24 months in the cellar.

In our cellars we mature this cheese until it reaches the optimal maturation period of two years, allowing the cheese to acquire the ideal consistency and aromas for tasting.

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Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

straw-yellow paste, with very fine holes, soft and elastic

Taste

intense, spicy, dry, with notes of stable

Pairings

Red wines. Blueberry jam. Rye bread, pizzoccheri, and sciatt (stuffed buckwheat fritters) from Valtellina.

Technical specifications

- **Milk:** cow's milk, raw, semi-skimmed milk
- **Processing:** artisanal
- **Cheese Paste:** cooked, pressed
- **Salting:** Dry salting and brine
- **Seasoning:** minimum 70 days
- **Production:** annual
- **Fat:** 45% Mgss
- **Weight:** 7-12 kg
- **Diametro:** diameter 30-45 cm, h. 8-10
- **Producers:** cheesemakers from Valtellina
- **Whole Cheese Code:** 340F126 - 340F128 (reserve)
- **Cutted Cheese Code:** 340F127 - 340F129 (reserve)