Canestrato di capra dei Basilischi



Description

Canestrato di Capra dei Basilischi is a cheese with roots stretching back thousands of years, ranking among the oldest expressions of the Italian cheesemaking tradition. Its origins date back to the 4th century BC, when the Enotrians, ancient inhabitants dedicated to pastoralism and agriculture, transformed milk into typical reed baskets, from which the cheese takes its name.

The production area for this goat's Canestrato cheese extends across Southern Italy, favoring the more remote inland areas, characterized by rugged pastures unsuitable for cattle breeding. These ideal areas for goat farming are best exploited, as is the case in the Lucanian hinterland between the Agri and Basento Valleys. It is precisely in this region, rich in biodiversity and pastoral traditions, that Guffanti selects the finest batches of Canestrato di Capra, guaranteeing its excellence and authenticity. Dating back to the 4th century BC, the Enotrians, shepherds and farmers transformed milk into typical rush baskets, hence the name.

The production area includes the south, but even more so the marginal inland areas with pastures unsuitable for cattle, pastures enhanced by goats, such as in the Lucanian hinterland between the Val d'Agri and Val Basento, and it is here that Luigi Guffanti selects the best goat's canestrato.
[guffanti_pdf_button]

Characteristics

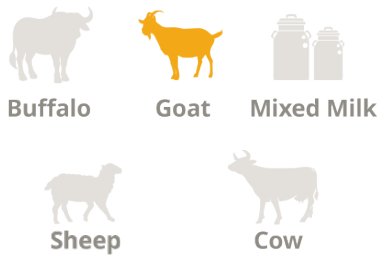
Characteristics

Region



Basilicata

Milk Origin



Appearance

Rind: Intense straw yellow

Paste: Compact, soluble, white, slightly straw-yellow when mature, with rare small holes

Taste

Delicate, typical of goat’s cheese, slightly almondy and spicy.

Pairings

Full-bodied white wines with a dry, harmonious flavor

Technical specifications

- **Milk:** goat cheese, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** minimum 30 days
- **Production:** annual
- **Fat:** 27% 29% Mgss
- **Weight:** 1.5-5 kg
- **Diametro:** diameter 20-25 cm, h 10-15
- **Producers:** dairies in the Agri Valley
- **Whole Cheese Code:** 2200015
- **Cutted Cheese Code:** 2200017