



Allevatore di Formaggi

Caciocavallo podolico



Description

Caciocavallo Podolico stands out as one of the noblest and most prized varieties of caciocavallo, so much so that some have dubbed it the "Parmigiano Reggiano of the South." Its name is inextricably linked to the hardy native Podolica cattle breed, from whose milk it is produced exclusively.

Raised semi-wild in the Mediterranean scrub, these cows feed on wild flora rich in aromatic plants—including wild fennel, licorice, and myrtle—which enrich the milk with unique aromas, which are then elegantly transmitted to the cheese. Caciocavallo Podolico is particularly suited to long, sometimes exceptional, aging periods, which can last for many years (in rare cases up to twelve). During this slow process, it develops an extraordinary complexity of flavors and a remarkable aromatic intensity.

As with all cheeses of this type, the maturing process takes place by hanging the cheeses, tied in pairs, "astride" boards or beams, a traditional practice from which the cheese takes its characteristic name.
[guffanti_pdf_button]

Characteristics

Characteristics

Region



Basilicata,
Calabria,
Campania,
Molise,
Puglia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Compact, elastic, straw-yellow paste with few holes

Taste

Intense, characteristic, stronger and spicier if seasoned

Pairings

Red wines. Spicy green tomato jam. Ciabatta bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum 3 months
- **Production:** annual
- **Fat:** 38% MGSS
- **Weight:** 1-2, 5 kg
- **Diametro:** diameter 10-15 cm
- **Producers:** cheesemakers from Southern Italy
- **Whole Cheese Code:** 2200010 - 1103120