



Allevatore di Formaggi

Taleggio DOP



Description

Its name and history hark back to the mountains between Lecco and Bergamo, where the Taleggio Valley is located. Like Gorgonzola, to which it is closely related (until a few decades ago, both were generically called "stracchino"), Taleggio is made from raw curd and then stewed at 20 to 30°C in a special room to eliminate excess whey. The cheese is then aged in natural caves such as those in Valsassina, famous since the 19th century for its natural caves, ideal for aging cheeses. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Ivory or straw-colored, soft and yielding, melting toward the outside, with rare holes. Moist reddish crust.

Taste

very intense, penetrating

Pairings

Red wines. Green tomato mustard, rose jam. Fresh fruit (William pears). Soft bread or rolls.

Technical specifications

- **Milk:** cow's milk, raw or pasteurized, whole milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpreserved
- **Salting:** dry
- **Seasoning:** minimum 40 days
- **Production:** all year round
- **Fat:** 48% Mgss
- **Weight:** 2 kg
- **Diametro:** b. 20-25x20-25 cm, h. 5-10
- **Producers:** dairies belonging to the Taleggio production consortium
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a