



Allevatore di Formaggi

Taleggio DOP a latte crudo



Description

A soft cheese with ancient origins, its name comes from the valley of the same name in the upper Bergamo area where it was born and where it is still produced today, salted by hand and aged in pine boxes. [guffanti_pdf_button]

Characteristics

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Region



Lombardy

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

thin, soft, pinkish crust. Soft texture under the crust, firmer, crumbly in the center.

Taste

sweet, buttery and very aromatic flavour in the aged product

Pairings

medium-bodied red wine

Technical specifications

- **Milk:** raw cow's milk
- **Processing:** artisanal, raw
- **Cheese Paste:** raw
- **Salting:** dry
- **Seasoning:** minimum 45 days
- **Production:** annual
- **Fat:** 26% Mgss
- **Weight:** 1, 8 kg circa
- **Diametro:** d. 19 cm, h. 3 cm
- **Producers:** cheesemakers of the Taleggio Valley
- **Whole Cheese Code:** 1017134
- **Cuttet Cheese Code:** n/a