



Allevatore di Formaggi

Ragusano DOP



Description

In Sicily, caciocavallo traditionally takes the shape of a parallelepiped. To be Ragusano DOP, it must be produced with milk from Modicana cows, now rare and almost extinct, fed on grass or hay. Otherwise, if the milk comes from cows of other breeds, it takes the name "Cosacavaddu Rausanu". The pastures they come from are those of the Iblean plateau, poor but characterised by a great variety of spontaneous flora and aromatic herbs. This cheese is stored in pairs on a string to allow the forms to air out as best as possible, and hung from a beam, as is done with round caciocavallo. During the maturing process, the cheeses are greased with oil mixed with vinegar. Due to the size of the cheeses, their production requires great manual skill on the part of the cheesemaker, who uses traditional techniques and tools.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

hard, very compact paste, of a more or less intense straw colour, with small, elongated holes

Taste

savoury, dry, spicy

Pairings

Full-bodied, aged red wines, dark beers. White watermelon mustard, orange blossom honey. Wood-fired bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum 90 days
- **Production:** all year round
- **Fat:** 40% Mgss
- **Weight:** 10-16 kg
- **Diametro:** base 15-18 cm x43-53 cm, h 15-18
- **Producers:** cheesemakers from the province of Ragusa
- **Whole Cheese Code:** 1114003
- **Cutted Cheese Code:** 1114004