



Allevatore di Formaggi

Provola delle Madonie Affumicata



Description

A mixed-milk, stretched-curd, and smoked cheese. It is made from raw cow, sheep, and goat milk. This product holds the Slow Food Presidium designation, which protects and promotes small, quality productions made according to traditional practices.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Round cheeses with a light brown rind and a straw-yellow interior

Flavor

Delicate flavor with distinct smoky notes

Pairings

Mineral white wines from Etna, crusty bread, and prickly pear jam

Technical specifications

- **Milk:** raw cow, goat and sheep milk
- **Processing:** artisanal
- **Cheese Paste:** elastic, spun
- **Salting:** dry
- **Seasoning:** 30 days
- **Production:** all year round
- **Fat:** 30% Mgss
- **Weight:** 4 kg
- **Diametro:** 8 cm high, diameter 12 cm
- **Producers:** Sicilian cheesemakers and breeders
- **Whole Cheese Code:** 1013608
- **Cutted Cheese Code:** 1013612