



Allevatore di Formaggi

Provola Calabrese



Description

Provola Calabrese, despite its name, is not only produced in Sila or Calabria, but in several regions of Southern Italy. This is also due to the tendency, in the past, of herdsmen to "transhume" their herds over very long distances. The terms "Provola," "Provolone," and the ancient "Provatura" derive from "prova." This was the sample of curd that was immersed in water to determine whether it was hot enough for stretching.

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Characteristics

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Region



Basilicata,
Calabria,
Campania,
Molise,
Puglia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

compact, elastic, straw-yellow paste with few eyes

Taste

sweet, intense

Pairings

White or red wines, lager beers. Red tomato jam, spicy green tomato jam. Ciabatta bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** minimum 15 days
- **Production:** annual
- **Fat:** 38% MGSS
- **Weight:** 1-2 kg
- **Diametro:** diameter 10-15 cm
- **Producers:** cheesemakers from Southern Italy
- **Whole Cheese Code:** 1013610