



Allevatore di Formaggi

Provolone del Monaco DOP



Description

The production center of **Provolone del Monaco DOP** is the municipality of Vico Equense, along with neighboring Agerola. According to one theory, its name derives from its origins on monastic land. Another theory attributes the name to the clothing of its cheesemakers, who wore a sort of long robe, or to the dark brown appearance of the aged cheeses. It is a traditional stretched curd cheese, suitable for aging for up to two years. [guffanti_pdf_button]

Characteristics

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Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

compact, elastic, straw-yellow paste with few elongated holes

Taste

intense, decisive, stronger and spicier if seasoned

Pairings

White or red wines, light beers. Red tomato jam, spicy green tomato jam. Homemade bread.

Technical specifications

- **Milk:** cow's milk, raw, whole milk
- **Processing:** artisanal
- **Cheese Paste:** spun
- **Salting:** brine
- **Seasoning:** absent
- **Production:** minimum 30 days
- **Fat:** 45% Mgss
- **Weight:** 1, 5-3 kg
- **Diametro:** diameter 15-20 cm
- **Producers:** cheesemakers of the Sorrento Peninsula
- **Whole Cheese Code:** 1113700
- **Cuttet Cheese Code:** 1113701