



Allevatore di Formaggi

Pagliettina



Description

Pagliettina is a classic Piedmontese cheese made with mixed milk, traditionally aged on straw racks. It is one of the few Italian cheeses with a "blooming rind," meaning it is covered with mold and white yeasts that flavor the cheese and should be eaten with cheese. It stands out for the care taken in selecting the raw materials, considering that the availability of milk from different animals varies depending on the season and lactation periods.

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Characteristics

Characteristics

Region



Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

soft straw-yellow paste, sometimes melting, bloomy crust

Taste

sweet, milky, with notes of sheep's and goat's milk and the noble yeasts of the bloomy crust

Pairings

Fruity white wines, light beers. Orange marmalade, elderberry jam. Fresh fruit. Walnut or raisin bread.

Technical specifications

- **Milk:** cow's, sheep's, and goat's milk
- **Processing:** artisanal
- **Cheese Paste:** raw, unpressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** annual
- **Fat:** 45% Mgss
- **Weight:** 200-300 g
- **Diametro:** diameter 10-15 cm, h 2
- **Producers:** dairies in the Turin and Cuneo areas
- **Whole Cheese Code:** 5900051