Casciotta di Urbino DOP



Description

It is said that Michelangelo Buonarroti, one of the former admirers of the famous **Caciotta di Urbino DOP**, even rented some land in Urbania to ensure a steady supply. The "Casciotta [according to the local dialect pronunciation] di Urbino" received its designation of origin in 1982 (the only one among the many caciottas from Central Italy). It is produced by blending 70% sheep's milk with 30% cow's milk. [guffanti_pdf_button]

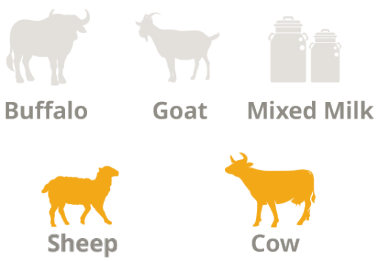
Characteristics

Characteristics

Region



Milk Origin



Appearance

Soft, compact, straw-yellow paste with sparse holes. The cheeses are wrapped in paraffin to prevent dehydration.

Taste

sweet, fresh, with notes of sheep’s milk

Pairings

White wines. Green tomato mustard. Tuscan bread.

Technical specifications

- **Milk:** cow's and sheep's milk, pasteurized milk, whole milk
- **Processing:** artisanal and industrial
- **Cheese Paste:** cooked, pressed
- **Salting:** dry
- **Seasoning:** minimum 20 days
- **Production:** all year round
- **Fat:** 45% Mgss
- **Weight:** 2 kg, 8-1
- **Diametro:** diameter 12-16 cm, h. 5-7
- **Producers:** dairies belonging to the Casciotta di Urbino Production Consortium
- **Whole Cheese Code:** n/a
- **Cutted Cheese Code:** n/a