Caciocavallo silano DOP



Description

Among the vast array of stretched-curd cheeses from Southern Italy, **Caciocavallo Silano DOP** stands out as a product of excellence, protected by the Designation of Origin since 1993. This certification guarantees its origin and adherence to specific production methods.

Contrary to what its name might suggest, its production area is not limited exclusively to the Sila plateau, but includes territories clearly defined by the production regulations in five regions of southern Italy (Basilicata, Calabria, Campania, Molise and Puglia).

A key distinguishing feature of Caciocavallo Silano PDO is the traditional hand-stretching of the curd. This artisanal technique is crucial to giving it its characteristic softness and optimal structure, qualities that differentiate it from mechanized production, which can sometimes result in a less refined or more "rubbery" texture.
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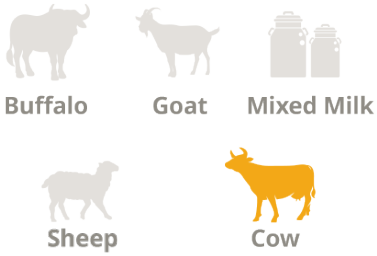
Characteristics

Characteristics

Region



Milk Origin



Appearance

Compact, elastic, straw-yellow paste with few holes

Taste

Intense, characteristic, stronger and spicier if seasoned

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, 5 kg
- **Diametro:** diameter 10-15 cm
- **Producers:** cheesemakers from the municipalities of Southern Italy listed in the regulations
- **Whole Cheese Code:** 1103053
- **Cutted Cheese Code:** n/a