Canestrato Lucano



Description

Canestrato Lucano is a classic expression of Basilicata's cheesemaking tradition, produced specifically in the mountain valleys of the Agri River.

This cheese, also known as "Incanestrato" due to its characteristic drying process in baskets, has a distinctive feature: its production involves the addition of a small amount of goat's milk to sheep's milk, giving it a unique and unmistakable flavor profile.

During peak sheep production periods throughout the year, Canestrato Lucano can also be made using exclusively sheep's milk, while still maintaining its quality and distinctive character. [guffanti_pdf_button]

Characteristics

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Region



Basilicata

Milk Origin



Appearance

hard, compact paste, with a more or less intense straw-yellow colour depending on the seasoning

Taste

intense, savoury, characteristic

Pairings

Red wines. Aromatic honey. Spicy pear and quince mustard. Plain pasta, homemade bread.

Technical specifications

- **Milk:** raw, sheep and goat milk, whole milk
- **Processing:** artisanal
- **Cheese Paste:** pressed
- **Salting:** dry
- **Seasoning:** Minimum 60 days
- **Production:** annual
- **Fat:** 40% Mgss
- **Weight:** 3-5 kg
- **Diametro:** diameter 20-25 cm, h 10-15
- **Producers:** dairies in the Agri Valley
- **Whole Cheese Code:** 2200003
- **Cutted Cheese Code:** 2200000