



Allevatore di Formaggi

Caciocavallo fiaschetta affumicata



Description

Caciocavallo Fiaschetta Affumicato is an icon of Apulian cheesemaking, recognized for its unmistakable semi-hard stretched curd. This cheese is visually distinctive for its smooth, thin rind, with a characteristic dark brown color, the result of a natural smoking process. It is also available in a "white" version, unsmoked, which has a light-colored rind. Made with pasteurized milk and processed using the traditional stretched-curd technique, Affumicato Caciocavallo Fiaschetta offers an interesting sensory evolution: its flavor is delicate in the first three months of aging, then developing a pleasant spiciness between three and twelve months. Thanks to its distinctive aromatic profile, it pairs beautifully with full-bodied red wines, fresh or grilled vegetables and pickles, enhancing the complexity of every tasting. [guffanti_pdf_button]

Characteristics

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Region



Puglia

Milk Origin



Buffalo



Goat



Mixed Milk



Sheep



Cow

Appearance

Smooth, thin rind, brown in color

Flavor

Delicate for up to three months, spicy for three to twelve months

Pairings

Full-bodied red wines, vegetables, and pickles

Technical specifications

- **Milk:** pasteurized cow's milk
- **Processing:** stretched curd
- **Cheese Paste:** semi-hard
- **Salting:** dry
- **Seasoning:** 3-12 months
- **Production:** all year round
- **Fat:** 44% Mgss
- **Weight:** 5 approx, kg 2
- **Diametro:** pear-shaped, cm 20 x cm 15
- **Producers:** Apulian cheesemakers
- **Whole Cheese Code:** 3555595 (white) – 3555596 (smoked)