

Salva Cremasco DOP



A member of the same family as 'Quartiolo', this cheese is ripened for much longer periods. The name derives from the fact that it was once produced to 'save' (salvare) excess milk – in particular that already used for extracting the cream in order to make butter – from the animals feeding in the rich water meadows in southern Lombardy.

Organoleptic characteristics

Aspect and texture: compact, dry, ivory paste with few holes

Taste: fresh and sharp with more aromatic traces when ripened at length

Serving suggestions: White wines, lagers. Green tomato chutney, aubergine preserve. Fresh fruit (Williams pears). Soft bread or rolls

Technical characteristics

Milk: raw, cow's milk

Production method: artisan and industrial

Paste: raw

Salting: dry

Ripening: at least 75 days

Production period: throughout the year

Fats: 48% F-Dm

Weight: 3 - 5 kg

Dimensions: base 17/19 cm, h. 9/15 cm

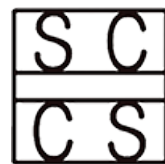
Source

- Lombardia

Type of milk

- Cow

Brands





Allevatore di Formaggi

Producers: dairies from Bergamo, Brescia, Cremona, Lecco, Lodi,
Milano areas

Whole cheese code: n.d.

Cutted cheese code: n.d.